

Fiesta Cake

3c. flour

2c. sugar ^{soda}

1 teas. baking ~~powder~~

1 teas. salt

1 teas cinnamon

1 cup pecans (chopped)

mix all top ingredients

3 eggs

1 teas vanilla

1 1/2 c. lessor oil

2c. chunk bananas

1-10oz can crushed pineapple

Mix together add to dry ingredients
Mix. Pour into well oiled cake pan
Bake in 350° until toothpick comes
it dry.

Cream Cheese Icing

Buttermilk Pound Cake

Ingredients

- 1 cup of shortening
- 3 cups of sugar
- 4 eggs
- 3 cups of flour
- 1 teaspoon of baking powder
- 1 cup of buttermilk
- $\frac{1}{2}$ teaspoon of soda
- 1 teaspoon of vanilla
- 1 teaspoon of lemon flavoring
- 1 teaspoon almond flavoring

Directions

1. Combine dry ingredients and sift together.
2. Cream eggs, sugar and shortening.
3. Add soda to buttermilk and combine with dry ingredients adding to first mixture alternating.
4. Add extracts.
5. Bake at 325 degrees for 1 hour.

Aunt
Cedell's

Buttermilk Pound Cake

1 c. shortening
 3 c. sugar
 4 eggs
 3 cups flour
 1 teas. baking powder
 1 cup buttermilk
 $\frac{1}{2}$ t. soda
 1 t. vanilla
 1 t. lemon flavoring
 1 t. almond "

Combine dry ingredients and sift together. Cream eggs, sugar & shortening. Add soda to buttermilk & combine with all dry ingredients, adding to first mixture alternately. Add extracts. Bake at 325° for 1 hour.

Chocolate Pound Cake

Ingredients

- $\frac{1}{2}$ cup of butter
- $\frac{1}{2}$ cup of margarine
- 3 cups of sugar
- 5 eggs
- 3 cups of flour
- 4 Tablespoons of cocoa
- $\frac{1}{2}$ teaspoon of baking powder
- 1 cup of milk
- 1 Tablespoon of vanilla

Directions

1. Cream butter, margarine and sugar
2. Add eggs one at a time to the mixture
3. Sift together cocoa, flour, salt and baking powder
4. Add alternately with milk
5. Add vanilla
6. Bake at 315 degrees for 1 hour and 20 minutes
7. Use tube or Bundt pan

Clair
Wedding

Chocolate Pound Cake

$\frac{1}{2}$ c. butter
 $\frac{1}{2}$ c. oil
 3 c. sugar
 5 eggs
 3 cups all purpose flour
 4 t. cocoa
 $\frac{1}{2}$ teas. baking powder
 1 cup milk
 1 t. Vanilla

Cream butter, oil + sugar. Add eggs
 one at a time to mixture. Sift
 together cocoa, flour, salt + baking powder.
 Add alternately with milk. Add vanilla.
 Bake at 315° for 1 hour + 20 min.
 Use tube or bundt pan

Red Velvet Cake

Ingredients

- 1 package of fudge marble cake mix
- 1 teaspoon of baking soda
- 2 eggs
- 1 ½ cups of buttermilk
- 1 bottle (1 ounce) of red food coloring
- 1 teaspoon of vanilla flavoring

Directions

1. Mix all ingredients well
2. Pour into cake pan
3. Bake for 45 minutes at 350 degrees.

Red Velvet Cake

1 pkg. fudge marble cake mix
1 Teas baking soda

2 eggs

1 1/2 C. buttermilk

1 bottle (1 ounce) red food coloring

1 Teas vanilla flavoring

I use cream cheese frosting
or 7 minute icing.

Rave Review Coconut Cake

Ingredients

- 1 package of yellow cake mix
- 1 package of 4-ounce instant vanilla pudding
- 1 1/3 cup of water
- 4 eggs
- ¼ cup of oil
- 2 cups of coconut
- 1 cups of chopped nuts

Directions

1. Blend cake mix, pudding, water, eggs and oil in a bowl
2. Beat at medium speed for 4 minutes
3. Pour into 3 greased and floured 9-inch cake pans
4. Bake at 350 degrees for 35 minutes
5. Cool in pans

Coconut Cream Cheese Frosting

Ingredients

- 4 tablespoons of butter
- 2 cups of coconut
- 1 package of cream cheese
- 2 tablespoons of milk
- 3 ½ cup of powdered sugar
- 1 teaspoon of vanilla

Directions

1. Melt half the butter in skillet.
2. Add coconut
3. Stir constantly over low heat until golden brown
4. Spread on absorbent paper
5. Cream the remaining butter with cream cheese
6. Add milk and sugar alternatively beating well
7. Add vanilla
8. Stir in 1 ¾ cup of coconut
9. Spread between layers on sides and top
10. Spread with remaining coconut.

Rane Review Coconut Cake

1 pkg. yellow cake mix
 1 pkg. 4oz Instant vanilla pudding
 1 1/3 c. water
 4 eggs
 1/4 c. oil
 2 c. coconut
 1 c. chopped nuts

Blend cake mix, pudding, water & eggs & oil in a bowl.
 Beat at med. speed for 4 min. Pour into 3 greased & floured cake pans. Bake at 350° for 35 min. Cool in pans.

Coconut Cream Cheese Frosting

4 T. oil
 2 c. coconut
 1 pkg. 8oz Cream Cheese
 2 T. milk
 3 1/2 c. powdered sugar
 1 tsp vanilla

Melt 2 T. oil in skillet, add coconut & stir constantly over low heat, until golden brown. Spread on Absorbent paper. Cream 2 T. oil with cream cheese, add milk & sugar alternately, beating well. Add vanilla, stir in 1 1/2 c. coconut. Spread between layers, on sides & top. Spread with remaining coconut. Cool.

She made this cake as much as the wear and tear on the recipe would indicate.



Peaches!



My cousin Randy with our grandfather and a bunch of peaches, 1966. Before my time.

PIES



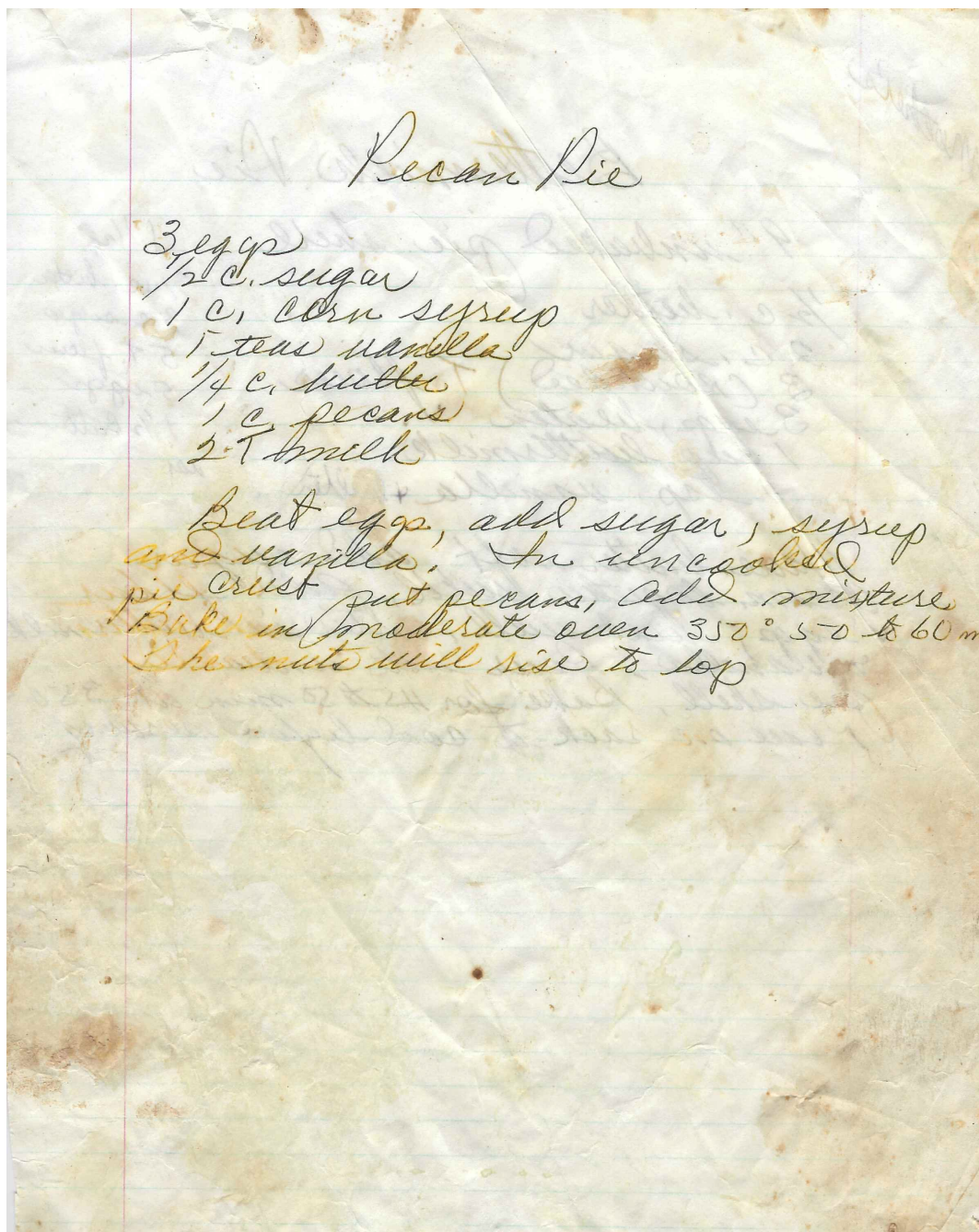
Pecan Pie

Ingredients

- 3 eggs
- $\frac{1}{2}$ cup of sugar
- 1 cup of corn syrup
- 1 teaspoon of vanilla
- $\frac{1}{4}$ cup of butter
- 1 cup of pecans
- 2 tablespoons of milk

Directions

1. Beat eggs.
2. Add sugar, syrup and vanilla.
3. In uncooked pie crust, place pecans.
4. Add mixture.
5. Bake in moderate oven at 350 degrees for 50 to 60 minutes.
6. Pecans will rise to the top.



If you're eating pecan pie, you're probably in Texas and you probably in East Texas.

Buttermilk Pie

Ingredients

- 9-inch unbaked pie shell
- ½ cup of butter
- 2 cups of sugar
- 3 tablespoons of flour
- 3 eggs, beaten
- 1 cup of buttermilk
- 1 teaspoon of vanilla

Directions

1. Have butter soft and add sugar.
2. Cream together well.
3. Add flour and eggs, beat well.
4. Stir in buttermilk and vanilla.
5. Pour into pie shell.
6. Bake for 45 to 50 minutes at 350 degrees F.
7. Place on rack to cool before server.

Mother's

Buttermilk Pie

9" unbaked pie shell	1 1/2
1/2 c. butter	3/4 c. butter
2 c. sugar	3 c. sugar
3 (rounded) T. flour	5 T. flour
3 eggs, beaten	5 eggs
1 cup buttermilk	1 1/2 Buttermilk
1 tsp. vanilla + butter	van

Have butter soft, add sugar
 cream together well, add flour
 & eggs, beat well. Stir in buttermilk
 & vanilla. Pour into unbaked
 pie shell. Bake for 45 to 50 min at 350
 Place on rack to cool before serving

Peanut Butter Pie

Ingredients

- 1 cup of peanut butter
- $\frac{1}{2}$ cup of skimmed milk
- 1 cup of confectioner's sugar
- 8 oz cream cheese
- 12 oz of whipped topping

Directions

1. Combine peanut butter, milk, sugar and cream cheese.
2. Mix Well.
3. Fold in whipped topping.
4. Pour mixture into graham cracker crust pie shell.
5. Freeze.
6. Move to refrigerator after frozen one hour before serving.