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Chocolate Rum Cake

1 package Duncan Hines Yellow Cake Mix	2 tablespoons rum
1 large package Instant Chocolate Pudding	1 teaspoon vanilla
4 eggs	1 cup chopped walnuts
½ cup oil	1 large package chocolate bits (2 cups)

Bundt pan. Mix all together (first six ingredients) then fold in walnuts and chocolate bits. Bake at 350°F for 60 minutes.

Cheesecake

Mix ¾ cup crushed graham crackers, 1 tablespoon sugar and 2 tablespoons melted butter. Sprinkle on sides and press in bottom of greased 9" spring-form pan.

Cook and stir 1 package Jell-O Vanilla Pudding and Pie Filling (not instant) with ½ cup sugar and 1 cup milk to full boil. Cover pudding surface.

Beat 1½ pounds cream cheese; beat in 3 egg yolks, 1 tablespoon lemon juice, 1 teaspoon vanilla, ¼ teaspoon salt, and pudding. Beat 3 egg whites to peaks; fold in. Pour into pan. Bake at 425°F for 30 minutes, until set in center. Cool. Makes 10 to 12 servings.

Yellow (or Chocolate) Dream Cake

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|--|--|
| 1 cup water | Eggs (use number specified on cake mix package) |
| 1 envelope Dream Whip Whipped Topping Mix | ¼ cup oil |
| 1 package (2-layer size) any yellow cake mix (Regular or Pudding Included) | 1 package (4-serving size) Jell-O Vanilla Flavor Pudding and Pie Filling (not instant pudding) |

Chocolate Dream Cake – Use devil’s food cake mix, chocolate flavor pudding and pie filling, and increase water to 1¼ cups.

- 1 Preheat oven to 350°F. Combine all ingredients in large mixer bowl. Beat at medium speed of electric mixer for four minutes. Pour into pans very generously greased with solid vegetable shortening (about ½ tablespoon for each pan) and floured. Use two 9” round layer pans (at least 1½” deep) or three 8” round pans.*
- 2 Bake for 35 to 40 minutes, or until cake tester or wooden toothpick inserted into centers comes out clean. (use only this method to test for doneness.)
- 3 Cool in pans 10 minutes. (Cake cooled longer may stick to pan.) Loosen from sides of pans, remove and cool completely on racks. Frost top sides up with at least 2½ cups of your favorite frosting.

*** Alternate baking pans:**

One 13x9” pan; increase eggs to 4; bake about 45 minutes.

One 10” fluted tube pan; bake 40 to 45 minutes; cool in pan 15 minutes.

German Chocolate Cake

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|--------------------------------|---------------------------|
| 2 cups sugar | 2½ cups all purpose flour |
| 1 cup shortening | 1 cup buttermilk |
| 4 egg yolks | 1 teaspoon baking soda |
| ¼ pound German Sweet Chocolate | 1 teaspoon vanilla |
| ½ cup boiling water | Pinch of salt |
| 4 stiffly beaten egg whites | |

Cream together sugar and shortening. Add egg yolks one at a time. Melt chocolate in boiling water and add to mixture. Add flour alternately with buttermilk, with soda dissolved in ¼ cup of the buttermilk. Add vanilla and salt. Fold in stiffly beaten egg whites. Pour into three 9” cake pans. Bake 30 minutes at 350°F. Ice with special icing for this cake or fudge icing.

Filling and Icing for German Chocolate Cake

- | | |
|-----------------------|---------------------------|
| 1 cup sugar | 1 cup flaked coconut |
| 1 cup evaporated milk | ½ to 1 cup chopped pecans |
| 1 stick butter | 1 teaspoon vanilla |
| 3 beaten egg yolks | |

Cook together in double boiler, stirring constantly, sugar, milk, butter, and egg yolks. Cook until thick. Add coconut, pecans, and vanilla. Spread

Fruit Cocktail Cake

4 cups sifted flour	½ cup cooking oil
3 cups sugar	2 cans (1 pound, 1 ounce each) undrained fruit cocktail
1 teaspoon baking soda	½ cup firmly packed brown sugar
1 teaspoon salt	½ cup chopped nuts
4 eggs	

Sift and measure flour. Add sugar, baking soda and salt, and resift flour again. Beat eggs until thick, add oil and blend. Then add to flour mixture and beat to mix. Add undrained fruit cocktail and mix well by hand.

Pour into greased and flour-dusted 10-inch tube pan. Combine brown sugar and chopped nuts, and sprinkle over top. Bake in preheated 350°F oven 1½ hours or until cake tests done. Cool on rack 20 minutes before turning out of pan.

Dr. Byrd Cake

3 cups all purpose flour	1½ cups cooking oil
1 teaspoon baking powder	1 cup crushed pineapple, undrained
1 teaspoon salt	1½ teaspoons vanilla
2 cups sugar	3 eggs
1 teaspoon cinnamon	2 cups diced bananas

Combine flour, baking powder, salt, sugar and cinnamon and sift together into large bowl. Add all remaining ingredients and mix until well blended. Do not beat, just stir to mix.

Turn batter into greased 8" Bundt pan. Bake in preheated 350°F oven for 80 minutes or until cake tests done. Set pan on rack to cool. Turn out onto serving plate and serve as is or sprinkle with 10X sugar. Cake will stay fresh and moist a long time when properly wrapped and refrigerated.

Pound Cake

1 box (1 pound) Confectioner's 10X sugar	1 teaspoon vanilla extract
¼ teaspoon salt	½ teaspoon almond extract
¼ teaspoon mace	3½ cups sifted all purpose flour
¾ pound (1½ cups) butter or margarine	2/3 cup milk

Blend sugar, salt and mace in large mixing bowl. Cream sugar mixture and butter until light and fluffy. Add extracts. Beat eggs into mixture, one at a time, beating well after each addition. Add parts of flour and milk to creamed mixture alternately, blending well after each addition.

When smooth, turn batter into greased and floured 10" tube pan. Bake in moderate oven 350°F 1 hour and 15 minutes or until cake tester comes out clean and cake is golden brown. Allow cake to cool 5 minutes in pan; turn out on cooling rack. Cool thoroughly. Yield: one 10" cake or 20 servings.

Red Velvet Cake

½ cup shortening	1 cup buttermilk
1½ cups flour	¾ teaspoon salt
2 eggs	1 tablespoon vanilla
2 ounces red food coloring	1 tablespoon vinegar
3 tablespoons cocoa	1 teaspoon baking soda
2¼ cups flour	

Make paste of cocoa and food coloring. Cream shortening with sugar. Add eggs. Combine sifted measured flour with salt, add alternately with buttermilk and vanilla to creamed mixture. In using an electric mixer revolve mixer blades and fold in vinegar and soda. Pour batter into 3 8" layer pans greased and lined with wax paper. Bake at 350°F for 25-30 minutes. (Test after 15 minutes.) Have all ingredients at room temperature.

Red Velvet Icing:

The icing for this cake is just as unusual as the cake itself. One point is important for success – the first mixture must be thoroughly chilled before combining it with the second, otherwise it may curdle.

Icing Recipe

3 tablespoons flour	1 cup milk
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In a saucepan add a little milk to flour, stirring until all lumps are gone – add remaining milk and cook. Chill in refrigerator until very cold.

1 cup butter or oleo
1 cup granulated sugar
1 teaspoon vanilla

Bring butter to room temperature. Add sugar and cream until light and fluffy, if using a mixer beat 15 to 20 minutes or until desired consistency. Add vanilla.

Combine the two mixtures thoroughly. Spread rather thin between layers. Use remaining frosting to frost top and sides of cake.

Fruit Cocktail Cake

1½ cups sugar	1 (1 pound) can fruit cocktail
2 teaspoons baking soda	(do not drain)
2 cups flour	2 eggs
¼ teaspoon salt	

Combine above ingredients and mix with fork. Pour batter in 9"x13" pan. Sprinkle with ½ cup brown sugar. Bake about 45 minutes at 350°F. While still hot, put one stick of butter, ¾ cup sugar and ¾ cup evaporated milk in saucepan and boil 2 minutes. Pour over hot cake. Refrigerate.

Chocolate Mayonnaise Cake

1 package (2-layer) devil's food cake mix	4 eggs
1 package (4-serving) Jell-O instant pudding – chocolate flavor	1 cup mayonnaise
	1 cup water
	1 cup chopped nuts

Combine all ingredients in large mixer bowl. Blend, then beat at medium speed for 4 minutes. Pour into greased and floured 10" fluted tube or tube pan. Bake at 350°F for 50 minutes or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes. Remove from pan and finish cooling on rack.

Can be baked in two 9" layer pans - 350°F for 30-45 minutes. Or 9"x13" pan for 40-45 minutes.

Frost with Fluffy Cocoa Frosting.

Fluffy Cocoa Frosting

¾ cup Hershey's cocoa (or instant)	1 teaspoon vanilla
4 cups 10X sugar (1 pound)	½ cup evaporated milk
½ cup butter or oleo	

Mix well and spread on cake, etc. (Freezes well).

Glazed Pineapple Upside Down Cake

1 can (20 ounce) sliced pineapple in juice	1 package (2-layer) yellow cake mix
1 package (4-serving) Jell-O pudding or Jell-O instant pudding – vanilla flavor	1 package (4-serving) Jell-O instant pudding – vanilla flavor
10 maraschino cherries	4 eggs
½ cup firmly packed brown sugar	1 cup water
	¼ cup oil

Drain pineapple, reserving juice. Combine pudding mix and pineapple juice and set aside. Arrange pineapple slices in bottom of 13"x9" baking pan. Place cherry in center of each. Pour pudding mixture over pineapple. Sprinkle with brown sugar.

Combine cake mix, pudding mix, eggs, water and oil in large bowl. Blend then beat at medium speed of electric mixer for 4 minutes. Pour over pineapple topping mixture in pan. Bake at 350°F for 55 to 60 minutes or until top springs back when lightly pressed. Cool 5 minutes in pan, then invert on serving platter and let stand 1 minute before removing pan. Serve warm with whipped topping, if desired.

Jewish Apple Cake

3 medium apples
5 tablespoons sugar
2 teaspoons cinnamon

3 cups flour
2 cups sugar
3 teaspoons baking powder
4 eggs

Peel, core and slice (very thin) the apples. Place in bowl with cinnamon and sugar and let sit while making the batter.

1 cup oil
2 teaspoons vanilla
Juice of one orange

Mix flour, sugar and baking powder in large bowl. Add eggs, one at a time, beating after each addition. Add oil, vanilla and orange juice, beat well. Pour ½ of batter into a greased and floured 10" tube pan or bundt pan. Lay ¾ of apple mixture over top of batter. Cover with remaining batter, finishing off with apples. Bake at 350°F for 1 hour, or until done. Sprinkle with powdered sugar if desired.

Rave Reviews Coconut Cake

1 package (2 layer size) yellow cake mix
1 package (4 serving size) Jell-O Vanilla
Instant Pudding
1 1/3 cups water

4 eggs
¼ cup oil
2 cups flake coconut
1 cup chopped walnuts or pecans

Blend cake mix, pudding mix, water, eggs and oil in large mixer bowl. Beat at medium speed of electric mixer 4 minutes. Stir in coconut and walnuts. Pour into 3 greased and floured 9" layer pans. Bake at 350°F for 35 minutes. Cool in pans 15 minutes; remove and cool on rack. Fill and frost with coconut-cream cheese frosting.

Coconut Cream Cheese Frosting:

4 tablespoons oleo
2 cups flake coconut
1 package (8 ounces) cream cheese

2 teaspoons milk
3½ cups sifted 10X sugar
½ teaspoon vanilla

Melt 2 tablespoons butter in skillet. Add coconut; stir constantly over low heat until golden brown. Spread coconut on absorbent paper to cool. Cream 2 tablespoons butter with cream cheese. Add milk and sugar alternately, beating well. Add vanilla; stir in 1¾ cups of the coconut. Spread on tops and sides of cake layers. Sprinkle with remaining coconut.

Dump Cake

1 can (13½ ounces) pineapple tidbits,
undrained
1 can (22 ounces) cherry pie filling
1 cup chopped nuts

½ box yellow cake mix (about 2 cups)
½ cup butter or margarine
Cream

"Dump" first 3 ingredients into shallow 2-quart baking dish. Sprinkle with dry cake mix and dot with butter. Bake in moderate oven (350°F) 50 minutes, or until crusty and golden. Serve with cream. Makes 6 to 8 servings.

Easy Boston Cream Pie

1 package (6-serving) Jell-O Pudding – vanilla or banana cream flavor
2 1/3 cups milk
1 square Baker's unsweetened chocolate
1 tablespoon butter or margarine
1/2 cup thawed Cool Whip or prepared Dream Whip
1 baked 8" or 9" yellow cake layer, cooled

Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Measure 1 cup pudding into bowl. Add chocolate and butter and stir until melted. Cover both pudding surfaces with plastic wrap and chill.

Beat chilled vanilla pudding just until smooth. Fold in whipped topping. Split cake layer in half horizontally to make 2 layers. Place 1 cake layer on serving plate. Spread with vanilla pudding mixture and top with second layer. Beat chilled chocolate flavored pudding until smooth and creamy. Spread over cake. Chill at least 1 hour. Makes 6 to 8 servings.

Mexican Fruit Cake

3 eggs
2 cups flour
2 cups sugar
2 teaspoons baking soda
1 20-ounce can crushed pineapple with juice
1 cup nuts

Mix all together and place in a 9"x13" greased and floured pan. Bake at 350°F for 40-45 minutes. Ice while hot.

Icing:

Blend together:
1 large package Philadelphia creamed cheese
2 cups 10X sugar
1 stick oleo
1 teaspoon vanilla

Chocolate Chip Cake

1 1/2 sticks butter
1 1/2 cups sugar
3 eggs
1 1/2 cups sour cream
1 1/2 teaspoons vanilla
3 cups flour
2 1/4 teaspoons baking powder
1 1/2 teaspoons baking soda

Topping:
3/4 cup sugar
1 1/2 teaspoons cinnamon
1 6-ounce bag chocolate chips

Cream butter, sugar and eggs. Add sour cream and vanilla. Blend well. Sift flour, baking powder, and baking soda and add to mixture. Grease and flour 9"x13" baking pan. Pour 1/2 of batter into pan and top with 1/2 of topping. Repeat. Bake at 350°F for 30 minutes.

Old-Fashioned Light Fruit Cake

24 ounces pecan halves (do not chop)
¾ pound chopped candied pineapple (or use 1½ pounds ready-mixed
¾ pound whole candied cherries chopped candied fruit in place of
1 pound seedless white raisins pineapple and cherries)
½ pound soft butter
2¼ cups (1 pound) sugar
6 eggs
1 bottle (1 ounce) French's Brandy Flavoring
4 cups (1 pound) sifted flour
1 teaspoon nutmeg
1½ teaspoons cinnamon
1 teaspoon salt

Line baking pans with aluminum foil. Use two 9x5x3" loaf pans, or a 10x4" tube pan, or 4 pound-size coffee cans.

Have nuts and fruit ready. Save some to decorate top of cake.

Mix butter, sugar, eggs, flavoring in large bowl of electric mixer. If mixing by hand, use bowl that holds at least 3 quarts. Sift together remaining ingredients. Mix thoroughly with butter-egg mixture. Work into batter with heavy spoon or hands, the nuts and fruits.

Fill pans 2/3 full with batter. Bake in slow oven (275°F). Bake tube cake about 3 hours; smaller cakes about 2 hours. One-half hour before cake is done, brush top with honey or light corn syrup. Decorate with nuts and fruits, pressing down firmly to make them stick. Return cake to oven to finish baking.

When completely cool, lift out of pan and peel off foil. Wrap cake with wine-dampened cloth. Store in airtight container in cool place for at least several weeks. This blends flavor and mellows cake.

Carrot Cake

1 can (20 ounces) Dole Crushed Pineapple in Syrup	2 teaspoons vanilla extract
1 cup butter, softened	3 cups flour
1 cup packed brown sugar	2 teaspoons baking soda
1 cup granulated sugar	1 teaspoon ground cinnamon
4 eggs	1 teaspoon ground ginger
1 pound carrots, shredded	½ teaspoon salt
1 cup raisins	Silky Frosting

Drain pineapple well, pressing out excess syrup with back of spoon. Cream butter and sugars until light and fluffy. Beat in eggs until blended. Beat in pineapple, carrots, raisins and vanilla. Combine flour, soda, cinnamon, ginger and salt. Beat small amounts of dry ingredients into pineapple mixture until well blended. Pour into greased and floured 13x9" baking pan. Bake in 350°F oven 50 to 60 minutes until toothpick inserted comes out clean. Cool completely. Spread with Silky Frosting. Makes 20 servings.

Silky Frosting:

1 package (8 ounces) cream cheese, softened	1 tablespoon fresh lemon juice
½ cup butter, softened	1 teaspoon fresh grated lemon peel
	1½ cups sifted powdered sugar

Cream the cheese and butter until light and fluffy. Beat in lemon juice and peel. Gradually beat in powdered sugar until well blended and smooth.

Black Bottom Cupcakes

#1 Mixture:

Combine

6 ounces cream cheese	¼ teaspoon salt
2 beaten eggs	2/3 cup sugar

Beat well, stir in

12 ounce package Semi-Sweet Chocolate Chips

Set above aside.

#2 Mixture:

Sift together

3 cups flour	2 cups sugar
½ cup unsweetened cocoa	1 teaspoon salt
2 teaspoons baking soda	

Add

2 cups water	2 tablespoons vinegar
2/3 cup cooking oil	2 teaspoons vanilla

Beat well together.

Fill 36 large cupcake liners with #2 mixture a little more than half. Drop one teaspoon #1 mixture on top of each. Bake at 350°F for 25 minutes.

English Trifle Cake

3 cups Bisquick baking mix	¼ cup + 2 tablespoons raspberry jam
1 cup sugar	1 package (3½ ounces) vanilla instant pudding and pie filling
¼ cup shortening	1 cup fresh raspberries or 1 package (12 ounces) frozen raspberries, thawed and drained
1 cup milk	1 cup chilled whipping cream
2 teaspoons vanilla	½ cup toasted sliced almonds
2 teaspoons almond extract	
2 eggs	
¼ cup sherry, if desired	

Heat oven to 350°F. Grease and flour 2 round 9" pans. Beat baking mix, sugar, shortening, milk, vanilla, almond extract and eggs in large bowl on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 4 minutes. Pour into pans. Bake until wooden pick inserted in center comes out clean, 30 to 35 minutes. Cool 10 minutes; remove from pans. Cool cake completely on wire rack.

Split cake to make 4 layers. (To split, mark side of cake with wooden picks and cut with long, thin knife.) Sprinkle 1 tablespoon sherry over each layer. Spread 2 tablespoons jam over each of 3 layers. Prepare pudding and pie filling as directed on package for pudding. Place 1 jam-topped layer, jam side up, on serving plate; spread with about ½ cup pudding. Top with 1/3 of the raspberries. Repeat with cake layer, pudding and raspberries 2 times. Top with remaining cake layer; spread with remaining pudding. Beat whipping cream in chilled bowl until stiff. Frost sides of cake with whipped cream; sprinkle almonds over top. Refrigerate at least 1 hour but no longer than 4 hours. 24 servings.

Oatmeal Cake

1¼ cups boiling water	1½ cups sifted flour
¼ pound butter, cut in pieces	1 teaspoon cinnamon
1 cup quick oats	1 teaspoon baking powder
1 cup white sugar	1 teaspoon baking soda
1 cup brown sugar	Cake Topping (see recipe)
2 eggs	

Mix water, butter and oats together and let stand, covered, for 20 minutes. Combine sugars, eggs, flour, cinnamon, baking powder and baking soda, blending well. Stir in oatmeal mixture, blending well. Spoon into 9x13" pan and bake for 35 minutes at 350°F. Test for doneness. Meanwhile, make topping, and spread over hot cake. Makes one cake, about 8 servings.

Cake Topping:

6 tablespoons butter	¼ cup chopped walnuts
¼ cup evaporated milk	½ cup coconut
½ cup sugar	½ teaspoon vanilla

Heat butter with milk until butter melts. Add sugar, nuts, coconut and vanilla, mixing well. Spread on hot cake.

“Better Than Sex” Cake

1 yellow cake mix	¾ cup oil
1 – 3 ounce package instant vanilla pudding	1 cup sour cream
3 eggs	½ bar German Sweet Chocolate, grated
½ cup water	1 – 6 ounce package chocolate chips
	1 cup chopped pecans

Mix first six ingredients together and blend well (3-5 minutes). Blend in grated chocolate. Fold nuts and chocolate chips into mixture. Bake at 350°F in three 9” pans for about 30 minutes.

Cream Cheese Frosting:

1 box 10X sugar	1 stick margarine (softened)
1 8 – ounce package cream cheese (softened)	1 teaspoon vanilla

Blend sugar into cheese-butter-vanilla mixture. Blend well until smooth.

Ricotta Cheese Cake

1 box Duncan Hines Butter Cake Mix	3 eggs
¼ pound butter	¾ cup sugar
1 (15 ounce) package Maggio Ricotta Cheese	1 teaspoon vanilla

Follow cake directions using ¼ pound butter. Pour into 9x13” pyrex dish.

Mix remaining ingredients together. Mix very well. Pour on top of cake batter evenly.

Bake at 350°F for 35-40 minutes.

Raw Apple Cake

Sift together:

1 cup flour	1 teaspoon baking soda
1 cup sugar	½ teaspoon salt

Add to above:

2 cups apples, peeled and diced	1 cup dates or raisins
1 teaspoon vanilla	1 egg, well beaten
1 cup nutmeats	½ cup cooking oil

Mix thoroughly and bake in an 8" square pan for 1 hour at 350°F.

Gil's Pound Cake

3 eggs (large or jumbo)	½ teaspoon salt
1 cup softened butter or margarine	2 cups sugar
8 ounces sour cream	2½ cups flour
2 teaspoons vanilla	½ teaspoon baking soda
1 teaspoon lemon peel (use juice if out of fresh lemons)	

Butter and flour baking dish (large loaf pan or bundt pan). Preheat oven to 325°F. Combine all ingredients and mix till smooth. Pour in pan. Bake for 1 to 1½ hours. Remove and allow to cool for at least 15 minutes before removal.

Peanut Butter Cake

Scald and set aside: 1 cup milk and 1 tablespoon butter

2 cups sugar	2 teaspoons baking powder
2 cups flour	1 teaspoon vanilla
4 eggs	

Mix above ingredients thoroughly. Combine with scalded milk and butter and mix. Bake in jelly roll pan for 20 minutes at 350°F.

Frosting – First Layer: While still warm smear peanut butter on cake.

Frosting – Second Layer : Put cake in refrigerator until completely cooled. When cooled, melt 8 ounces chocolate in double boiler. Coat peanut butter with layer of chocolate. Keep chocolate hot while spreading on cake. Refrigerate.

Big Pound Cake

3 cups sugar	1 cup milk
3 cups flour	1 teaspoon vanilla
6 eggs	3 teaspoons baking powder
1 cup margarine (2 sticks)	¼ cup powdered sugar
½ cup shortening	

Put all ingredients except powdered sugar into large mixing bowl. Beat at high speed for 5½ minutes. Pour into greased and floured tube pan. Bake at 325°F for 1 hour and 20 minutes. Cool slightly in pan. Turn cake out onto cooling rack. When cake is cool, sprinkle with powdered sugar.

Sour Cream Pound Cake

3 cups flour	¼ teaspoon baking soda
3 cups sugar	6 eggs, separated
1 cup sour cream	½ teaspoon vanilla
1 cup butter	½ teaspoon mace

Cream butter and sugar, add yolks one by one. Beat often after each yolk. Add baking soda to sour cream and add sour cream with the flour. Beat egg whites until stiff. Fold in. Add vanilla and mace. Bake 1 hour and 15 minutes at 300°F.

Sour Cream Pound Cake

3 cups sifted all-purpose flour	6 large eggs
¼ teaspoon baking soda	1 cup (8 ounces) dairy sour cream
¼ pound (1 stick) butter	1 tablespoon vanilla
½ cup vegetable shortening	Strawberry Frosting (recipe below)
3 cups sugar	Fresh strawberries

Sift together flour and baking soda. Set aside. In the large bowl of an electric mixer, cream butter, shortening and sugar. Beat until light and fluffy. Add eggs, one at a time, beating after each addition. Add sour cream alternately with flour mixture. Blend in vanilla.

Pour batter into a lightly greased and floured 10" tube pan. Bake at 350°F for 70 minutes; reduce temperature to 300°F, and bake 10 minutes more or until cake tests done. Remove from pan and let cool on rack. Frost with Strawberry Frosting, and garnish with fresh strawberries. Both cake and frosting freeze well.

Strawberry Frosting

1/3 cup milk	6 tablespoons butter
1/3 cup mashed strawberries	5 tablespoons vegetable shortening
3 tablespoons all-purpose flour	2/3 cup sugar

Combine and cook milk, strawberries and flour over medium heat until thick. Cool. Cream together butter, shortening and sugar. Add cooled strawberry mixture. Beat well with mixer until fluffy and sugar is dissolved. Use as directed above.

Skillet Pineapple Upside-Down Cake

For the topping:

5 tablespoons butter
½ cup packed brown sugar
8 slices pineapple, drained

14 pecan halves, or as desired
8 maraschino cherries, or as desired

For the batter:

1½ cups sifted cake flour
1 cup granulated sugar
2 teaspoons baking powder
½ teaspoon salt
1/3 cup solid vegetable shortening

2/3 cup milk
1 teaspoon vanilla extract
½ teaspoon lemon flavoring extract
(optional)
1 large or extra-large egg

Melt the butter in a heavy 10" oven proof skillet. Sprinkle the brown sugar evenly over the butter. On top of the butter-sugar coating in the pan, arrange the pineapple slices in a ring, with one slice in the center. Decorate with pecan halves placed between the slices and cherries placed in the center holes of pineapple rings. Set aside.

To prepare cake batter, sift together flour, sugar, baking powder and salt in a mixer bowl. Add shortening, milk, vanilla and lemon extracts. Beat at medium speed for two minutes. Add egg, and beat for two minutes more.

Pour batter over fruit coating in prepared skillet. Bake in preheated 350°F oven for 40 to 50 minutes, or until a tester placed in center of the cake comes out clean. Remove from oven. Invert a serving plate over cake in skillet, and immediately turn both upside down, turning the cake out onto the serving plate. Leave pan over cake for a few minutes, allowing the brown sugar topping to run down over cake. Remove skillet and serve cake warm.

Note: Crushed pineapple may be substituted for slices if very well drained. Sifted all-purpose flour may be substituted for cake flour. Sift and measure 1½ cups minus three tablespoons.

Easy Piña-Colada Cake

1 18¼ ounce package yellow cake mix*	4 eggs
1 (4 serving size) package instant vanilla pudding	1 (8 ounce) can crushed pineapple, well drained
1 (15½ ounce) can Coco Lopez Cream of Coconut	Whipped cream, pineapple chunks, maraschino cherries, toasted coconut for garnish
½ cup + 2 tablespoons rum	
1/3 cup vegetable oil	

Preheat oven to 350°F. In large mixer bowl, combine cake mix, pudding mix, ½ cup cream of coconut, ½ cup rum, oil and eggs. Beat on medium speed 2 minutes. Stir in pineapple. Pour into well greased and floured 10" bundt or tube pan. Bake 50 to 55 minutes. Cool 10 minutes. Remove from pan.

Using table knife or skewer, poke holes about 1" apart in cake almost to bottom. Combine remaining cream of coconut and remaining 2 tablespoons rum; slowly spoon over cake. Chill thoroughly. Garnish. Store in refrigerator.

* If cake mix with "pudding in" is used, omit pudding mix.

Italian Cream Cake

½ cup butter, softened
½ cup shortening
2 cups sugar
5 large eggs, separated
1 tablespoon vanilla extract
2 cups all-purpose flour

1 teaspoon baking soda
1 cup buttermilk
1 cup flaked coconut
Nutty Cream Cheese Frosting
Garnishes: toasted pecan halves,
chopped pecans

Beat butter and shortening at medium speed with an electric mixer until fluffy; gradually add sugar, beating well. Add egg yolks, 1 at a time, beating until blended after each addition. Add vanilla, beating until blended.

Combine flour and soda; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in coconut.

Beat egg whites until stiff peaks form, and fold into batter. Pour batter into 3 greased and floured 9-inch round cakepans.

Bake at 350°F for 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely on wire racks.

Spread Nutty Cream Cheese Frosting between layers and on top and sides of cake. Garnish, if desired.

Nutty Cream Cheese Frosting

1 cup chopped pecans
1 (8-ounce) package cream cheese,
softened
½ cup butter, softened

1 tablespoon vanilla extract
1 (16-ounce) package powdered sugar,
sifted

Bake chopped pecans in a shallow baking pan at 350°F, stirring occasionally, 5 to 10 minutes or until toasted. Cool.

Beat cream cheese, butter, and vanilla at medium speed with an electric mixer until creamy. Add powdered sugar, beating at low speed until blended. Beat frosting at high speed until smooth; stir in pecans. Yield: about 4 cups.