

## **Fresh Apple Cake**

**Submitted by Mrs. Louise Hilliard**

1 ½ c. cooking oil  
3 c. chopped apples  
2 c. sugar  
3 c. plain flour  
2 whole eggs  
1 tsp salt (scant amt. )  
1 tsp. soda  
1 tsp cinnamon  
1 tsp vanilla  
1 c. chopped nuts (if desired)

Beat oil and sugar together. Add eggs one at a time. Beat well and add apples. Mix dry ingredients and add to the other mixture a little at a time. Then add vanilla and lastly add nuts. Put in a 10" tube pan in 325 degree oven and bake 1 to 1 ½ hours. Be sure pan is greased and floured. No icing necessary. May use a glazing if desired.

## **Sock It To Me Cake**

**Submitted by Rebecca Hayes**

1 Duncan Hines Butter Cake Mix  
½ c. sugar  
1 c. nuts  
2/3 c. Wesson Oil  
1 c. sour cream  
4 eggs

Beat the above ingredients for 4 min. Pour half the batter into a greased and floured stem pan. Mix together the following:

2 Tbsp. brown sugar  
1 tsp. cinnamon

Sprinkle half of the brown sugar-cinnamon mixture over the batter in the pan. Swirl. Add rest of batter. Sprinkle remainder of sugar mixture on top and swirl again. Bake one hour at 350 degrees.

## **Chocolate Fudge**

**Submitted by Myrtle Wilkins**

5 c. sugar  
2 sticks oleo  
1 lg. can Carnation Milk  
Mix and bring to boil and boil 8 min. stirring constantly. Remove from heat:

Add:

1 pkg. 6 oz. chocolate chips  
1 pt. marshmallow cream  
1 cup nuts  
Stir well. Pour out on buttered pan. Makes 5 lbs.

## **Batter Cobbler**

**Submitted by Peggy Hambley**

Step 1 mix:  
1 cup sugar  
¾ c. self rising flour  
¾ c. milk

Step 2 mix:  
2 cups fresh fruit  
1 cup sugar  
1 stick oleo

Melt oleo in baking dish. Pour into batter (step 1) Spoon on fruit (step 2). Bake in 350 degrees. Check at 40 minutes.