

## **Oatmeal Cake**

**Submitted by Jo Hall**

1 cup oats  
1 ½ boiling water  
Pour over oats. Let stand 20 minutes.  
1 c. brown sugar  
1 c. white sugar  
¾ cup oil  
2 eggs  
1½ cups flour  
1 tsp. cinnamon  
If plain flour add 1tsp. soda  
Mix & pour in pan.  
Bake at 325°-35-40 minutes.

### **Sauce for Cooked Cake:**

Cook sauce for 5 min.  
1 stick butter  
½ c. brown sugar  
½ c. white sugar  
1tsp. vanilla  
½ c. cream or condensed milk

Cook & pour over done cake.  
Sprinkle 1 c. nuts,  
1 c. coconut & brown slightly.

## **Pretzel Kiss**

**Submitted by Betsy Smith**

1”square pretzels (150)  
1 pkg. Hershey Kisses  
Place 75 pretzels on parchment paper  
on Cookie sheet. Heat oven to 150°.  
Place In oven. Heat until kiss is soft.  
Remove from oven. Place pretzel on top  
Press down until chocolate comes  
through top.  
Let cool.  
Remove and store.

## **Cherry Pineapple Cabanana Cake**

**Submitted by Marie Kent**

Ingredients:  
1 (20 oz.) can crushed pineapple (do not drain)  
1 (21 oz.) can Cherry Pie Filling  
1 Pkg. yellow cake mix  
1 c. butter or margarine, melted  
1 (7oz.) bag coconut, shredded  
1 c. chopped nuts of your choice

### **Directions:**

Preheat oven to 350 degrees F. Lightly grease a  
9x3 in. baking pan. Layer crushed pineapple,  
then pie filling. Sprinkle dry cake mix over the  
top, smoothing evenly and covering the top.  
Pour melted butter on top, covering evenly.  
Finish with coconut and nuts. Bake for 50-60  
min. until brown on top and bubbly. Let cool 30  
min. Serve warm or cooled.

## **Cheese Balls or Straws**

**Submitted by**

½ lb. extra sharp cheese  
1 stick butter or oleo  
1 c. flour  
1/8 tsp. salt

Combine all ingredients. Mix well with hands.  
Roll into marble sized balls. Place on ungreased  
cookie sheet and bake for 10 min. at 350°. They  
will still look soft but do not overcook.  
For Cheese straws: shape by rolling finger size  
and press or form to own design.