

CINNAMON COFFEECAKE

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| 1 c. butter or margarine, softened | 1 tsp. baking soda |
| 2 ³ / ₄ c. sugar, divided | 1 tsp. salt |
| 2 tsp. vanilla extract | 2 c. sour cream |
| 4 eggs | 2 T. cinnamon |
| 3 c. flour | 1/2 c. chopped nuts |
| 2 tsp. baking powder | |

In a large mixing bowl, cream butter and 2 cups sugar until fluffy. Add vanilla. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder, soda and salt. Add alternately with sour cream, beating just enough after each addition to keep batter smooth. Spoon 1/3 of batter into a greased 10-inch tube pan. Combine cinnamon, nuts and remaining sugar; sprinkle 1/3 over batter in pan. Repeat layers 2 more times. Bake at 350° for 70 minutes. Cool for 10 minutes and remove to wire rack.

*Original recipe from Melinda Dieter
Submitted by Sisters Cecile Clare and Virginia Lee Vanderlick*

GERMAN POTATO CAKE

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| 1 c. butter | 3/4 c. sweet milk |
| 2 c. sugar | 1 T. vanilla |
| 4 egg yolks | 2 c. flour |
| 1/2 c. cocoa | 1 tsp. baking powder |
| 1 c. hot, coarsely mashed potatoes, unseasoned | 4 egg whites, stiffly beaten |
| | 1/2 c. chopped pecans |

Cream together butter, sugar, egg yolks and cocoa. Using wire whisk, blend in potatoes. Alternating with milk, add flour, soda and baking powder, blend well. Fold in beaten egg whites. Add pecans that have been coated with part of flour. Prepare 3 (9-inch) layer cake pans. Pour batter into pans and bake at 350° for 30 minutes.

Orange Filling:

1 c. sugar

1/4 c. cornstarch

1 tsp. grated orange peel

1 1/4 c. orange juice

2 egg yolks

1/4 tsp. yellow food coloring

Combine sugar, cornstarch and orange peel in saucepan. Add 1 cup orange juice. Cook, stirring constantly over medium heat until mixture thickens and becomes clear. Add to filling, beating constantly. Cook for 2 minutes then cool. Spread cooled filling between cake layers. Use egg white icing to frost cake.

Sister Elise Bengfort

HIDE A CAKE

(TASTES BETTER AS IT AGES)

2 c. flour

2 c. sugar

2 tsp. baking soda

Dash of salt

2 eggs

2 c. (20-oz. can) crushed

pineapple, undrained

Sift together and mix first 4 ingredients. Add last 2 ingredients and mix well. Pour batter into a 9 x 13-inch baking pan. Bake for 30 minutes at 350° until cake pulls away from side. Cool before icing.

Icing:

1 c. sugar

1 c. evaporated milk

1 stick margarine

1 can (1 1/4 c.) Angel Flake coconut

1/2 tsp. vanilla

1 c. chopped nuts

Mix first 3 ingredients together and bring to a boil, stirring constantly. Boil 3 to 4 minutes longer (be sure to time!). Add coconut, vanilla and nuts. Pour over cake and cover. Hide it covered for four days.