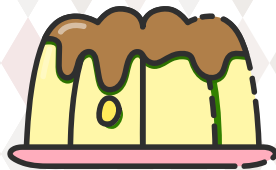


CREATIVE CAKES

FAVORITE POUND CAKE

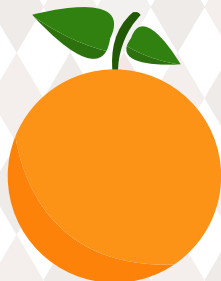
- 2 STICKS BUTTER
- 2 CUPS SUGAR
- 4 EGGS
- 2 CUPS FLOUR
- 1 SMALL CAN EVAPORATED MILK
- 1/2 TSP BAKING POWDER
- 1 TSP ALMOND EXTRACT



Cream butter well. Add sugar slowly and cream well. Add 2 eggs, half of flour, 2 more eggs, mix well. Add remaining flour, add milk and extract and blend. Pour into well greased tube pan. Bake 1 hour at 350.

ORANGE DATE NUT CAKE

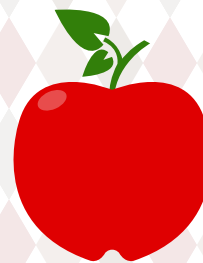
- 1/2 CUP NUTS
- 3/4 CUP DATES
- 1 CUP BUTTERMILK
- 3/4 CUP BUTTER
- 1 CUP SUGAR
- 2 EGG YOLKS
- 2 1/2 CUP SIFTED FLOUR
- 1 TSP BAKING POWDER
- 2 EGG WHITES
- 2 ORANGES
- 1 CUP SUGAR



Combine dates and nuts. Mix buttermilk and soda and pour over nut mixture. Let stand. Cream butter, sugar, egg yolks. Combine date-buttermilk mixture with butter sugar mixture. Add flour and baking powder. Fold in well beaten egg whites. Bake at 350 for one hour. Grate and juice two oranges. Mix with 1 cup sugar and heat to boil. Pour over cake and serve.

CARAMEL APPLE CAKE

- 1 1/4 CUP OIL
- 3 EGGS
- 1 TSP SALT
- 1 CUP PECANS
- 2 CUPS SUGAR
- 1 TSP SODA
- 3 CUPS ALL PURPOSE FLOUR
- 3 CHOPPED APPLES



Mix and bake at 325 for 45 minutes.

FROSTING

- 1 STICK BUTTER
- 1 CUP BROWN SUGAR
- 1/2 CUP CANNED EVAPORATED MILK

Boil then pour over cake.

CINNAMON CAKE

- 2 CUPS FLOUR
- 1 CUP SUGAR
- 1/4 TSP SALT
- 4 TSP BAKING POWDER
- 2 EGGS
- 2 TBSP MELTED BUTTER
- 3/4 CUP MILK
- 1 TBSP CINNAMON



Mix flour, salt, baking powder, and half of sugar. Add eggs, butter, and milk. Pour into greased 9x9 pans. Mix cinnamon and remaining sugar and spread over cake. Bake at 350 for 25 minutes.