

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.