

Jewish Apple Cake

3 medium apples
5 tablespoons sugar
2 teaspoons cinnamon

3 cups flour
2 cups sugar
3 teaspoons baking powder
4 eggs

Peel, core and slice (very thin) the apples. Place in bowl with cinnamon and sugar and let sit while making the batter.

1 cup oil
2 teaspoons vanilla
Juice of one orange

Mix flour, sugar and baking powder in large bowl. Add eggs, one at a time, beating after each addition. Add oil, vanilla and orange juice, beat well. Pour ½ of batter into a greased and floured 10" tube pan or bundt pan. Lay ¾ of apple mixture over top of batter. Cover with remaining batter, finishing off with apples. Bake at 350°F for 1 hour, or until done. Sprinkle with powdered sugar if desired.

Rave Reviews Coconut Cake

1 package (2 layer size) yellow cake mix
1 package (4 serving size) Jell-O Vanilla
Instant Pudding
1 1/3 cups water

4 eggs
¼ cup oil
2 cups flake coconut
1 cup chopped walnuts or pecans

Blend cake mix, pudding mix, water, eggs and oil in large mixer bowl. Beat at medium speed of electric mixer 4 minutes. Stir in coconut and walnuts. Pour into 3 greased and floured 9" layer pans. Bake at 350°F for 35 minutes. Cool in pans 15 minutes; remove and cool on rack. Fill and frost with coconut-cream cheese frosting.

Coconut Cream Cheese Frosting:

4 tablespoons oleo
2 cups flake coconut
1 package (8 ounces) cream cheese

2 teaspoons milk
3½ cups sifted 10X sugar
½ teaspoon vanilla

Melt 2 tablespoons butter in skillet. Add coconut; stir constantly over low heat until golden brown. Spread coconut on absorbent paper to cool. Cream 2 tablespoons butter with cream cheese. Add milk and sugar alternately, beating well. Add vanilla; stir in 1¾ cups of the coconut. Spread on tops and sides of cake layers. Sprinkle with remaining coconut.

Dump Cake

1 can (13½ ounces) pineapple tidbits,
undrained
1 can (22 ounces) cherry pie filling
1 cup chopped nuts

½ box yellow cake mix (about 2 cups)
½ cup butter or margarine
Cream

"Dump" first 3 ingredients into shallow 2-quart baking dish. Sprinkle with dry cake mix and dot with butter. Bake in moderate oven (350°F) 50 minutes, or until crusty and golden. Serve with cream. Makes 6 to 8 servings.