

## Raw Apple Cake

Sift together:

1 cup flour	1 teaspoon baking soda
1 cup sugar	½ teaspoon salt

Add to above:

2 cups apples, peeled and diced	1 cup dates or raisins
1 teaspoon vanilla	1 egg, well beaten
1 cup nutmeats	½ cup cooking oil

Mix thoroughly and bake in an 8" square pan for 1 hour at 350°F.

## Gil's Pound Cake

3 eggs (large or jumbo)	½ teaspoon salt
1 cup softened butter or margarine	2 cups sugar
8 ounces sour cream	2½ cups flour
2 teaspoons vanilla	½ teaspoon baking soda
1 teaspoon lemon peel (use juice if out of fresh lemons)	

Butter and flour baking dish (large loaf pan or bundt pan). Preheat oven to 325°F. Combine all ingredients and mix till smooth. Pour in pan. Bake for 1 to 1½ hours. Remove and allow to cool for at least 15 minutes before removal.

## Peanut Butter Cake

Scald and set aside: 1 cup milk and 1 tablespoon butter

2 cups sugar	2 teaspoons baking powder
2 cups flour	1 teaspoon vanilla
4 eggs	

Mix above ingredients thoroughly. Combine with scalded milk and butter and mix. Bake in jelly roll pan for 20 minutes at 350°F.

**Frosting – First Layer:** While still warm smear peanut butter on cake.

**Frosting – Second Layer :** Put cake in refrigerator until completely cooled. When cooled, melt 8 ounces chocolate in double boiler. Coat peanut butter with layer of chocolate. Keep chocolate hot while spreading on cake. Refrigerate.