

## **Aunt Irene's Chocolate Cake**

1 cup water  
1/2 cup shortening  
1 stick butter  
4 tablespoons cocoa  
2 cups sugar  
2 eggs  
1/2 cup buttermilk  
1 teaspoon soda  
2 cups flour  
1 teaspoon vanilla

Place first four ingredients in a saucepan and bring to a boil. Add the rest of the ingredients and mix well. Pour in a greased 9x13 inch baking dish and bake at 325 degrees for about 35 minutes.

### **Icing:**

1 stick butter  
4 tablespoons cocoa  
6 tablespoons milk  
1 lb. box powdered sugar  
1 teaspoon vanilla  
1 cup chopped pecans

Place first three ingredients in a saucepan. Bring to a boil and then boil 5 minutes. Add the powdered sugar and vanilla and mix well. Spread on top of the cooled cake.

## **Caramel Nut Pound Cake**

1/2 cup shortening  
1 box light brown sugar  
1 cup granulated sugar  
1 tablespoon vanilla  
5 eggs  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
3 cups flour  
1 cup milk  
1 1/2 cup chopped pecans

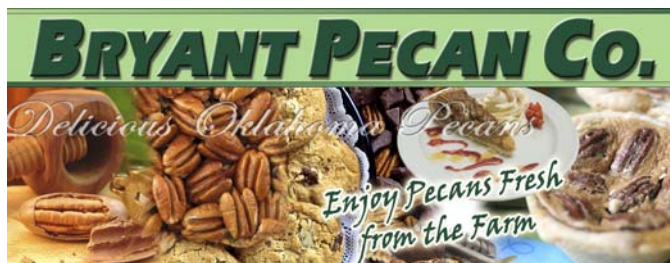
Beat shortening, sugars and vanilla all together. Add eggs, one at a time. Add vanilla, salt, baking powder and flour. Add flour to mixture, alternately with milk and pecans, beginning and ending with flour. Pour in greased and floured bundt pan. Bake at 325 degrees for 80 to 90 minutes.

### **For Frosting:**

1 cup packed brown sugar  
1 cup granulated sugar  
1/2 cup condensed milk  
1 stick butter 1 tablespoon vanilla  
1 1/2 cup pecans, chopped or ground powdered sugar

Bring to a rolling boil and boil one minute. Set aside and let cool 15 minutes. Add nuts and enough powdered sugar to spread on cake (approximately 2 cups.)

*This recipe was given to me by Juanita Scroggins.*



## **Fresh Apple Cake**

3 cups raw apples, chopped  
1 1/2 cups cooking oil  
2 cups sugar  
3 eggs  
2 1/2 cups flour  
1 teaspoon salt  
1 teaspoon soda  
2 teaspoons baking powder  
1 teaspoon vanilla  
1 cup pecans, chopped

Peel apples and chop; set aside. Pour cooking oil into large mixing bowl; add sugar and eggs and beat well. Sift flour with salt, soda and baking powder. Gradually add flour to creamed mixture. Add vanilla. Gently fold in chopped apples and nuts. Grease a 1-inch tube pan; pour in batter. Bake at 350 degrees for one hour or until done. When cool, the cake can be glazed, or good when served warm.

## **Sweet Potato Cake**

1 1/2 cups cooking oil  
2 cups sugar  
4 eggs, separated  
4 tablespoons hot water  
2 1/2 cups flour, sifted  
3 teaspoons baking powder  
1/4 teaspoon salt  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
1 1/2 cups raw sweet potato, grated  
1 cup pecans, chopped  
1 teaspoon vanilla

### **Frosting**

1 large can evaporated milk  
1 cup sugar  
1 stick margarine  
3 egg yolks  
1 teaspoon vanilla  
1 1/3 cups flaked coconut

Combine cooking oil and sugar and beat until smooth. Add egg yolks and beat well. Add hot water, then dry ingredients that have been sifted together. Stir in potatoes, nuts and vanilla and beat well. Beat egg whites until stiff and fold into mixture. Bake in three greased 9" cake pans at 350 degrees for 25 to 30 minutes.

Heat butter, syrup and milk. Add pecans. Cook until thickened. Add 1/2 teaspoon vanilla and a dash of salt. Pour into pie shell and refrigerate. Top with Cool Whip and sprinkle with additional pecans.