

1 cup pecans or walnuts Cream oil and sugar we'l. Sift dry ingredients in separate bowl. Add dry ingredients and eggs alternately. Beat thoroughly. Be-gin and end with dry ingredients. Add vanilla. Blend thoroughly. Stir in apples and nuts. Pour into greased and floured tube pan. Bake in over (300 de-grees F.) for one hour and 15 Sprinkle with confec tioners' sugar and allow to cool before serving. SWEET POTATO SURPRISE CAKE 4 tablespoons hot water 2 1-2 cups sifted cake flour 3 teaspoons baking powder 14 teaspoon salt 1 teaspoon ground cinnamon 1 teaspoon ground nutmeg 1 1-2 cups grated raw sweet potatoes 1 cup chopped nuts. 1 teaspoon vanilla Combine cooking oil and sugar and beat until smooth. Add egg yolks and beat well. Add hot water, then dry ingredients which have been sifted togeth-er. Stir in potatoes, nuts and va-nilla and beat well. Beat egg whites until stiff and fold into mixture. Bake in three greased mixture. Bake in three greased 8-inch ayer cake pans at 350 de-grees F. for 25 to 30 minutes. 1 large can evaporated milk 1 1.2 cups flaked coconut Combine milk, sugar, butter, egg yolks, and vanilla in sauce pan. Cook over medium heat about 12 minutes, stirring con-stantly until mixture thickens. Remove from heat and add co-conut. Beat until cook and

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