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## Your Holiday Cooking Can Be Easy

Holiday cooking can be easy if you choose some of the delectable goodies suggested by Kings Mountain area good cooks.

## SANDWICH CAKE

1 box white cake mix 2 eggs 1¼ cup water 1 pkg. (8 oz.) dates 1 cup coconut

with

1 pkg. (8 oz.) cream 1 box powdered sugar 1 stick margarine 3 tablespoons milk Mix well and spread or

## WALNUT POUND

By Alma Sellers Cream: 1 c. margarine 3 c. sugar ¼ c. shortening Add 5 eggs Sift together: 1/4 tsp. salt 5 tbls. cocos 8 c. flour 1/2 tsp. baking powder

in cake box and cover. This makes cake more moist. Ice later.

Other fruits if desired (if use dried apples, add soda) Cream

shortening. Add eggs. Beat well. Sift all dry ingredients alternately

1/2 cup flour to flour fruits. Bake at 325 degrees for two sugar and hours. -000 ITALIAN CREAM CAKE

with applesauce. Reserve 1 stick margarine 1/2 c. Crisco 2 C sugar 2 C flour powder 1 C buttermilk

teaspoon baking

1 teaspoon vanilla 1 can coconut 1 cup chopped pecans 5 eggs separated Pinch of salt Cream sugar and shortening. Add egg yolks.

Sift flour, baking powder and salt. Add alternately with buttermilk, add vanilla, coconut and nuts. Beat egg whites until stiff, fold in last. Pour into three nine inch pans. Bake

at 350 degrees 25 to 30 minutes. FROSTING

1 box Confectioners Sugar 1 eight oz. pkg. cream

% stick margarine 1 teaspoon vanilla Cream these together. Spread on layers and on top and sides of cake. Decorate with half of

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