

MAYONNAISE CAKE (MABEL'S)

Heat to boiling.....1 cup water

Pour over.....1 cup raisins
1 cup chopped nuts
1 tsp. soda

Let stand until cool. Then cream together
3/4 cups mayonnaise
1 cup sugar

Sift together.....2 cups flour
1/2 tsp. baking powder

Add flour and water mixtures to mayonnaise. Pour into greased 8x8 pan and bake in moderate oven 350.

PEANUT BRITTLE

2 cups sugar
1 cup karo
1 cup hot water
3 cups salted peanuts
2 tbsp. butter
1 tbsps. vanilla
2 tsp. soda

Cook until it spins a thread, sugar, karo, and hot water. Add peanuts, and cook until peanut brittle browns, and add butter and vanilla. Blend and add soda. Pour onto greased platter and cool.

FRUIT CAKE (ALICE'S)

2 cups flour
1 cup sugar
1 cup raisins
1 cup dates
1 cup nuts
1 cup water
1/2 cup shortening
1 tsp. cinnamon
1 tsp. cloves
1 tsp. soda
1/4 tsp. salt
2 eggs

Boil sugar, water, shortening and fruits. Cool and then sift flour, spices, soda, salt and beat well. Add beaten eggs. Bake in a moderate oven 350 for one hour.

EGGLESS CHOCOLATE CAKE

3 tbsp. shortening
1 cup sugar
6 tbsp. cocoa
1 1/2 cups sifted flour
1 tsp. soda
1 tsp. salt
1 cup buttermilk

Melt shortening. Cool slightly and blend in sugar and cocoa. Sift together flour, soda and salt, and stir into cocoa mixture alternately with the buttermilk. Pour into greased and floured 8 inch square pan. Sprinkle broken nuts over top, if desired. Bake about 30 minutes in a moderate oven 350.