

**CAKES
AND
BARS**

Aunt Arlene's Rum Cake

Mark Matern

Cake

1 pkg Duncan Hines Butter Recipe yellow cake mix
1 regular size package vanilla pudding mix (not instant)

4 eggs

½ cup oil

½ cup rum

½ cup water

4 oz pecans

Topping

1 cup sugar

1 stick butter (½ cup)

¼ cup rum

¼ cup water

Grease & flour bundt pan. Place 4 oz. chopped pecans in bottom of pan. Beat cake ingredients and pour into pan. Bake 1 hour @ 325. Prepare topping and pour over cake before the last 5 minutes of baking.

Topping: Boil 5 minutes, pour slowly over cake and return to oven for 5 minutes. Let cake cool in pan 35 minutes, then invert onto serving plate.

Notes: This is one of my favorites that my Aunt Arlene used to make. I've taken this to buffet's at work and always brag about my Aunt Arlene's wonderful cooking.

Dump Cake

Becky Varley

1 can crushed pineapple, undrained
1 can cherry pie filling (same size as pineapple)
1 yellow pudding-type cake mix (dry)
1 ½ sticks margarine, melted
¾ cup chopped walnuts

In a 9" x 13" cake pan, mix pineapple and pie filling. Top with the dry cake mix and drizzle with the melted margarine. Sprinkle with the chopped nuts and bake at 350° until it bubbles in the middle.

Caramel Chocolate Chip Bars

Lillian Matern

1 package Duncan Hines caramel flavored cake mix
2 eggs
¼ cup water
¼ cup firmly packed brown sugar
¼ cup softened margarine
1 cup mini-chocolate chips
½ cup chopped nut meats

Combine margarine, eggs, brown sugar and water and then stir in cake mix. Mixture will be thick. Stir in chocolate chips and nut meats. Spread in greased pan and bake in 375-degree oven for 24 to 27 minutes. Cool and cut into bars.

Cake Brownies

Martha Matern

2 c. flour
2 c. sugar
2 sticks butter or margarine
3 ½ T. cocoa
½ c. buttermilk
1 t. baking soda
2 eggs
1 t. vanilla

In large bowl, combine flour and sugar.

In saucepan (or microwave) heat butter, 1 cup water and cocoa to a boil. Pour over dry ingredients and mix well.

Add buttermilk and baking soda. Mix. Add eggs and vanilla.

Spread evenly in greased jelly roll pan (10 ½ x 15 ½”) and bake at 350 for about 25 minutes. Check for doneness with toothpick in center. While baking prepare frosting.

Frost immediately. Sprinkle with M&M’s or other decorations before frosting sets up, if desired. Cool before cutting.

Frosting for cake brownies:

1 stick butter or margarine
3 ½ T. cocoa
1 lb powdered sugar
1 t. vanilla
1 or 2 T. milk

While brownies are baking melt butter. Add the cocoa, then the powdered sugar, vanilla and milk. Stir until smooth, adding a few drops more milk if too thick. Cover frosting until brownies are finished baking, then spread frosting onto warm brownies.

Fruit Basket Cake

Pat Dinwiddie

1 box cake mix, yellow or white

1 package instant vanilla pudding mix

1 8 oz. package cream cheese

1 ½ cup milk

1 large can crushed pineapple, drained

4 or 5 sliced bananas

1 package coconut (optional)

1 large container Cool Whip

Bake the cake, using a 10x13 jelly roll pan. Bake in a 350° oven for 20-25 minutes. Cool and then turn out onto a foil covered cardboard or large tray.

Mix together the pudding mix, cream cheese and milk and spread on the cake.

Spread the pineapple on top of the pudding mix. Layer sliced bananas. Frost entire top and sides with Cool Whip. You can add chopped nuts on top. This makes a really large and good dessert for a crowd, and is surprisingly good the next day if there is any left over.

Jody's Candy Hamburgers

Hello all!

Just forwarding the recipe for the candy hamburgers that Jody made for the reunion. Mom asked that I send it on.....Joe

Candy Hamburgers

1 box regular Nilla Wafers

1 bag small peppermint patties

1 jar white vanilla frosting

sesame seeds

Karo light corn syrup

red and yellow food coloring

Mix red food coloring with a small bowl of frosting (for the "ketchup")

Mix yellow food coloring with a small bowl of frosting (for the "mustard")

*Add yellow frosting to inside of a Nilla wafer

- *Add red frosting to the inside of another Nilla wafer
- *put peppermint pattie inside and put together
- * put small drop of corn syrup on top of wafer
- * sprinkle a few sesame seeds on top

Refrigerate if not serving right away

Enjoy!!

Raspberry Cake

Chris Ellis

- 1 white cake mix with pudding in the mix
- 3 oz. pkg. raspberry Jell-O
- 1 10 oz. containers frozen raspberries (thaw but do not drain)
- 12 oz. container cool whip

Mix cake mix as directed on box (eggs, oil, water, etc.). Using a spoon, stir in pkg. of Jell-O and one container of raspberries (untrained). Bake as directed on the box. Cool.

For frosting, stir together the other pkg. of raspberries with juice and cool whip. Refrigerate.

**Strawberries and strawberry Jell-O may be substituted.

Matt and Mels's Peanut Butter Rice Krispie Bars

Matt Matern

- 1 16oz bag marshmallows (the fresher, the better)
- Approx. 1 to 1 ½ cups peanut butter (I prefer chunky)
- Approx. 2-3 Tablespoons margarine (I use Country Crock Churn Style)
- Approx. 6 to 7 cups Rice Krispies (also the fresher, the better)

(Optional chocolate chip butterscotch topping is approx. 2/3 chocolate chips 1/3 butterscotch chips)

Melt marshmallows, peanut butter and margarine in large mixing bowl in microwave for 2 min 30 seconds. Mix thoroughly and let cool for a bit. In my opinion, the main thing is to have the mix on the thinner side. If I think it's too thick I'll add more marshmallows or margarine. Rice Krispies won't mix thoroughly if it's too thick.

Use any sized greased cookie sheet or cake pan, depending on the thickness or qty of bars wanted.

Added note: You can adjust ingredient amounts as wanted. This is more of a guideline. Mel doesn't agree with all my amounts but hers turn out very similar anyway. She says less margarine.

Keep One/Take One Caramel Apple Cake Mark Matern

4 cups peeled and chopped apples
1 $\frac{3}{4}$ C. sugar
 $\frac{1}{2}$ C. light corn syrup

2 $\frac{1}{4}$ C. cake flour
2 t. baking soda
2 t. cinnamon
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ C. shortening
2 large eggs
2 t. vanilla
 $\frac{1}{2}$ c. chopped pecans

Crumble topping:
4 T. shortening or butter
 $\frac{1}{2}$ C. flour

½ C. sugar

½ C. chopped pecans

(Cut together topping ingredients in medium bowl with pastry blender or fork.)

Mrs. Richardson's Butterscotch Caramel Ice Cream Topping

In bowl, combine apples, sugar and corn syrup; mix well, set aside.

Preheat oven to 350 and lightly grease two 8 or 9 " round cake pans.

Prepare crumble topping and set aside.

In separate mixing bowl, sift together flour, baking soda, cinnamon and salt.

In large mixing bowl, mix shortening, eggs and vanilla. (Mixture will look curdled) Add flour mixture. Mix well; add apple mixture and nuts.

Pour batter into pans; sprinkle batter with crumble topping. Bake about 45 minutes or until toothpick in center comes out clean. Place cakes (still in pan) on cooling rack to cool. Can turn out of pan onto plate (right side up!) or serve in pan. Warm ¼ - ½ cup of the caramel topping and drizzle over the cakes anytime before serving. Each cake makes 8 servings.

Notes: Great with ice cream (but then again, what isn't?)

Raspberry Brownies

Heather Littrell

1 cup all-purpose flour

¾ cup unsweetened cocoa

½ teaspoon baking powder

½ teaspoon salt

1 cup butter or margarine (2 sticks)

1 ½ cups sugar

4 large eggs

¾ cup seedless raspberry jam

2 teaspoons vanilla extract

1. Preheat oven to 350 degrees F. Grease 13" by 9" metal baking pan.
2. On waxed paper, combine flour, cocoa, baking powder, and salt. In 3-quart saucepan, melt butter over medium-low heat. Remove saucepan from heat; with wire whisk, stir in sugar. Add eggs, 1 at a time, beating well after each addition. Stir in jam and vanilla, whisking until well mixed. With spoon, stir flour mixture into chocolate mixture just until blended. Spread batter in pan.

3. Bake brownie 30 to 35 minutes or until toothpick inserted 2 inches from edge comes out almost clean. Cool in pan on wire rack.
4. When cool, cut brownie lengthwise into 6 strips, then cut each strip crosswise into 6 pieces.

Blonde Brownies

Liz Jasper

¼ cup butter
1 cup brown sugar
1 egg
1 tsp vanilla
½ cup all purpose flour
1 tsp double acting baking powder
½ tsp salt
½ to 1 cup finely chopped nuts or
¾ cup grated coconut or
½ to 1 cup chocolate chips

Preheat oven to 350 degrees.

Melt butter in a saucepan. Stir brown sugar into it until dissolved. Cool these ingredients slightly. Blend in egg and vanilla. Sift then measure flour. Resift it with baking powder

and salt. Stir these ingredients into the butter mixture. Add nuts or coconut or chocolate chips. Pour batter into greased 9x9 pan. Bake 20-25 minutes.

Caramel Cashew Squares

Martha Matern

INGREDIENTS:

3/4 cup all-purpose flour, stirred or sifted before measuring
1/2 teaspoon baking powder
1/4 teaspoon salt
2 eggs, slightly beaten
1/2 cup granulated sugar
1/2 cup brown sugar, packed
1/2 cup chopped salted cashews
2 tablespoons melted butter
1/4 cup light brown sugar, packed
1 1/2 tablespoons half-and-half
1/3 cup chopped salted cashews

PREPARATION:

Preheat oven to 350°. Sift flour together with baking powder and salt.

Put eggs in a mixing bowl; add sugar and 1/2 cup brown sugar. Blend in 1/2 cup of cashews and flour mixture. Turn mixture into a 9-inch square baking pan. Bake 20 to 25 minutes, until crust springs back when lightly touched.

Cashew Topping:

Put melted butter in a small mixing bowl. Stir in 1/4 cup brown sugar, cream, and 1/3 cup chopped cashew nuts. Immediately spread over hot baked cookie crust, covering top completely. Place under broiler for about 1 minute, or until topping bubbles and browns lightly. Cut while still warm then cool completely in pan on rack.

Makes about 36 cashew squares.