

## **Cranberry Pecan Quick Pie** **Submitted by Carol Dorn**

Grease one 8" pie pan.

Place in bottom of the pan:

1 cup whole Cranberries

½ c. chopped pecans

Sprinkle with:

¼ cup sugar

Mix together in a bowl:

1 egg

½ c. sugar

¼ c. melted butter

2 tbsp. melted shortening

½ cup flour

½ tsp. grated orange rind (can use dried  
spice.)

¼ tsp nutmeg

Pour the above mixture over the  
cranberries, spreading to cover  
completely. Bake in 325° oven for 45  
minutes.

## **Chocolate Cake To Disappear** **Submitted by Blanche Potts**

¼ c. butter

¼ c. shortening

2 c. sugar

1 tsp. vanilla

2 eggs

¾ c. cocoa

1 ¾ c. self - rising flour

1 ¾ c. milk

Cream butter, shortening, sugar and vanilla. Add  
eggs. Combine cocoa and flour together. Add  
alternately with milk to batter. Blend well. Pour  
into greased pans. Bake at 350° for 30 to 35 min.  
Frost with buttercream frosting.

## **Oatmeal Cake** **Submitted by Jim Schultz**

1 ¼ c. boiling water

1 c. quick oats

¼ stick margarine

1 c. white sugar

1 c. brown sugar

2 eggs, beaten

1 ½ c. flour

½ tsp salt

1 tsp baking soda

½ tsp nutmeg

2 tsp baking powder

1 tsp cinnamon

Pour boiling water over oats and margarine.

Let sit in bowl, covered, for 20 minutes.

Add white sugar, brown sugar and eggs. Sift  
and add flour, salt, baking soda, baking  
powder, nutmeg and cinnamon to previous  
mixture. Bake at 325° in large 9x13 greased  
and floured pan for 30 to 35 minutes.

Broiled Topping:

¼ c. cream (I use milk)

¾ c. brown sugar

6 tbsp melted butter

¾ c coconut

½ c chopped nuts

½ tsp vanilla

Mix; spread on cooled cake. Broil until  
brown. Watch carefully while broiling.