

Cakes

Pound Cake

2 sticks butter
1³/₄ cups sugar
5 eggs
2 cups sifted cake flour
1¹/₂ teaspoons vanilla
1/2 teaspoon lemon extract
dash mace
nutmeg

Butter angel food cake pan well. Cream butter, then add sugar. Mix in eggs one at a time, then add flour 1/4 cup at a time. Add vanilla, lemon extract, and mace. Pour into pan and bake for 1 hour at 300 °F. Remove from oven and cover pan with wax paper and a dish towel, and leave for one hour before removing from pan. Keep cake covered with foil with one hole for air until ready to serve.

Submitted by Melba Collier

Hot Milk Cake

4 eggs
2 cups sugar
2 cups flour
1 cup whole milk, warmed
1/4 cup softened butter
2 teaspoons baking powder
3 teaspoons vanilla

Preheat oven to 375 °F or 400 °F. Beat eggs lightly. Gradually add sugar. Blend in flour and baking powder, then blend in butter and warm milk, and finally vanilla. Bake in tube pan for 40 to 50 minutes.

Submitted by Birdie Kraus

Monkey Bread

3 cans biscuits
1/2 cup sugar
2 tablespoons cinnamon
1/2 cup (1 stick) butter
1 cup brown sugar
1/2 cup chopped nuts
1/2 cup raisins (optional)

Cut biscuits into quarters. Roll biscuits in a mixture of the sugar and cinnamon. Grease a 10" Bundt pan. Melt butter and brown sugar together. Place a layer biscuits in pan. Drizzle sugar and butter mixture over biscuits. Sprinkle nuts (and raisins, if desired) before layering with more biscuits on top. Repeat nuts and raisins. Drizzle with remaining butter mixture. Bake in preheated 350 °F oven 25 to 30 minutes. Turn pan onto plate and serve warm.

Submitted by Melba Collier

Great Aunt Rita's Sour Cream Coffee Cake

3/4 cup butter or margarine
1 1/2 cups sugar
3 eggs
1 1/2 teaspoon vanilla
3 cups flour
1 1/2 teaspoon baking powder
1 1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups sour cream

For the filling:

1/2 cup sugar
1/2 cup chopped pecans or walnuts
1 1/2 teaspoon cinnamon

Grease and flour a Bundt cake pan. Set aside. Cream butter and sugar. Add eggs and vanilla. Beat on low 2 minutes. Combine flour,

Spanish Cream

1 quart whole milk, heated
4 eggs, separated
 $\frac{3}{4}$ cup sugar
3 envelopes gelatin
1 tablespoon vanilla
1 tablespoon almond extract

Mix egg yolks and sugar, and add to hot milk in top of double boiler. (Do not let water boil, only simmer.) Stir constantly until it coats the spoon (25 to 30 minutes). Soak gelatin in water and add to mixture. Stir until gelatin is dissolved. Remove from heat. When cold, add vanilla and almond extract. Beat egg whites until stiff and fold into custard. Pour into bowl, cover, and chill until set.

Submitted by Ethel Darrell

salt, baking soda, and baking powder. Add $\frac{1}{3}$ of the flour mix to the butter mix. Add $\frac{1}{2}$ of the sour cream. Blend on low. Continue alternating flour mix and sour cream, blending well after each addition. Spread $\frac{1}{3}$ of the batter into the pan. Sprinkle with $\frac{1}{2}$ of the nut filling. Alternate batter and filling, ending with batter. Bake 50 minutes, or until a toothpick inserted into the cake comes out clean. Cool completely on wire rack. Run a knife around the sides of the pan to loosen cake. Invert onto plate. Dust with powdered sugar. Serve with coffee or tea, or wrap well and freeze.

Submitted by Rebecca Ludwig

Orange Banana Nut Bread

2 cups all-purpose flour
 $\frac{3}{4}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 cup sugar
 $\frac{1}{4}$ cup butter, softened
2 large eggs
 $1\frac{1}{2}$ cups mashed ripe banana (about 3 bananas)
 $1\frac{1}{2}$ tablespoons grated orange rind
3 tablespoons fresh orange juice
 $\frac{1}{3}$ cup chopped walnuts
cooking spray

Preheat oven to 350 °F.

Lightly spoon flour into dry measuring cups, and level with a knife. Combine the flour, baking soda, and salt, stirring with a whisk.

Place sugar and butter in a large bowl; beat with a mixer at medium speed until well blended (about 1 minute). Add eggs, one at a time, beating well after each addition. Add banana, rind, and juice; beat until blended. Add flour mixture; beat at low speed just until moist. Stir in walnuts; spoon batter into a 5" by 9" loaf pan coated with cooking spray. Bake at 350° for 1 hour and 5 minutes, or until a wooden pick inserted in center comes out clean. Cool 10 minutes in pan on a wire rack; remove from pan. Cool completely on wire rack.

Blueberry Banana Bread

1 cup fresh blueberries, rinsed and drained; or frozen blueberries, thawed
2 cups plus one tablespoon all-purpose flour
3/4 cup granulated sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 cup mashed ripe bananas (2 to 3)
1/2 cup low-fat buttermilk
6 tablespoons butter, melted and cooled
1 large egg

For the Oatmeal Streusel

1/4 cup all-purpose flour
1/4 cup regular rolled oats
1/4 cup chopped dried banana chips
2 tablespoons firmly packed brown sugar
2 tablespoons butter cut into chunks
1/4 teaspoon ground cinnamon

Preheat oven to 350 °F.

To prepare the Oatmeal Streusel, combine Streusel ingredients in a bowl and mix with your fingers until fine crumbs form.

In a small bowl, gently mix blueberries with 1 tablespoon of the flour. In another bowl, blend remaining 2 cups flour, the sugar, baking powder, baking soda, salt, and cinnamon. In a third, large bowl, whisk bananas, buttermilk, butter, and egg to blend. Stir flour mixture into banana mixture just until evenly moistened; the batter will be stiff. Gently stir in blueberry mixture.

Spread batter level in a buttered 5" by 9" loaf pan. Sprinkle with oatmeal streusel and press in lightly. Bake bread in preheated oven until a toothpick inserted in the center comes out clean, 60 to 70 minutes. Let bread cool in pan on a rack for 10 minutes, then run a knife around edges to loosen. Invert bread onto a plate, remove pan, and turn over onto rack to cool completely, about 45 minutes.

Sauces

Grand Marnier Sauce

4 egg yolks
1 cup milk
1/4 cup sugar
2 to 4 tablespoons Grand Marnier

Combine egg yolks, milk, and sugar in top of double boiler. Cook over simmering water, stirring constantly, until mixture coats a metal spoon (approximately 10 to 20 minutes). Do not let mixture boil when cooking.

The mixture should be thin. Remove from heat, add Grand Marnier, and chill. Mixture will thicken when chilled. Serve over fresh fruit. Makes about 1 1/2 cups.

Submitted by Birdie Kraus

Hot Fudge Chocolate Sauce

1/2 cup heavy cream
3 tablespoons butter
1/3 cup sugar
1/3 cup brown sugar
a dash of salt
1/2 cup unsweetened cocoa

Stir cream and butter in saucepan. Heat until just before boiling. Stir in sugars until dissolved. Reduce heat and stir in salt and cocoa. Remove and serve immediately. Can be reheated in a double boiler, but do not store in plastic.

Submitted by Birdie Kraus

Marshmallow Fruit Fluff

3 ounces cream cheese (not fat free)
1/3 cup mayonnaise (not fat free)
1 teaspoon lemon juice
1/3 cup sugar
1 cup whipping cream
2/3 cup mini marshmallows
1/4 cup mandarin oranges
1/4 cup canned pineapple
1 pound fruit cocktail
1 large jar maraschino cherries

Blend cream cheese, mayonnaise, and lemon juice. Using a mixer, beat the cream, adding sugar slowly until stiff. Fold in cream cheese mixture and fruit. Pour into pans. Cover with plastic wrap and foil, and freeze at least 3 hours. Take out of freezer and uncover half an hour before serving.

Submitted by Stephanie Verhage

German-Style Chocolate Cake

1/2 cup boiling water
1 4-ounce package sweet chocolate or 3/4 cup semi-sweet chocolate pieces
1 cup unsalted butter
2 cups sugar
4 eggs (separated)
1 teaspoon vanilla
2 1/2 cups sifted cake flour
1/2 teaspoon salt
1 teaspoon baking soda
1 cup buttermilk

Preheat oven to 350 °F.

Pour boiling water over chocolate pieces and stir to melt. Cool to room temperature.

With an electric mixer cream butter until fluffy, beat in sugar until mixture is very fluffy. Beat in unbeaten egg yolks one at a time. Add the vanilla and chocolate mixture and stir to combine. Sift the dry ingredients together. Turn off mixer and add flour. Turn mixer on low and add buttermilk in the center. In a separate bowl beat egg whites until soft peaks form. After adding milk, turn off mixer. Fold in beaten egg whites. Turn into 2 greased and floured 9" cakes pans, or bake in an 11" x 14" x 2" sheet pan, greased and floured, or lined with greased paper. Bake on the middle shelf of the preheated oven for 25 minutes for layers or 40 for the sheetcake. Test for doneness. Cake will spring back to the touch when done. Remove to a rack and let cool 5 minutes, then loosen from pans and turn out on the rack to cool. Use a coconut or chocolate butter cream frosting.

Submitted by Charlotte Hawtin

Simnel Cake

6 ounces butter
6 ounces sugar
grated rind of 1 lemon
4 eggs
8 ounces sifted flour
1 pinch salt
3 ounces each of currants, sultanas, mixed lemon and orange peel
1 generous pinch of mixed spice
2 tablespoons brandy or rum (optional)
apricot jam

For the almond paste (marzipan):

12 ounces ground almonds
12 ounces soft brown sugar
3 egg-yolks

To make the marzipan, mix the ground almonds and brown sugar, then add the egg yolks and work to a smooth paste. (Note that the “ground almonds” should be very powder-like. The ground almonds you normally find in a store may need further pulverizing. Also, you may want to add up to a 1/2 teaspoon of almond extract to mimic the bitter almonds found in English ground almonds.) Divide the paste into thirds.

In a large bowl, cream together the butter and sugar, and add the lemon rind. Beat in the eggs alternately with the flour and a pinch of salt. Add the fruits, spice, and liquid.

Grease an 8" springform pan, and line it with grease-proof paper. Put half the cake mixture into it, then a 1/2" layer of marzipan to fit evenly, then the remaining cake mixture. (Leave a slight dip in the center of the cake to allow it to rise.)

Bake in the center of a slow oven (300 °F) for up to 1 1/2 hours. Begin testing after about 55 minutes by inserting a toothpick into the top cake layer (but not down into the marzipan). Remove from oven and allow to cool in pan.

oven. Cool in pan, sprinkle with powdered sugar, and cut into squares. Lemon squares freeze well.

Submitted by Mrs. Happy Riley

Raspberry Pretzel Dessert

For bottom layer:

3 tablespoons sugar
3/4 cups margarine
2 1/2 cups salted pretzels

For middle layer:

8 ounces cream cheese
1 cup sugar
1 small container of Cool Whip

For top layer:

2 cups boiling water
6 ounces raspberry Jell-O (large package)
20 ounces frozen raspberries

Cream together 3 tablespoons sugar and margarine. Add pretzels and press into 9 x 13" pan. Bake at 350 degrees for 10 minutes. Cool.

Cream together cream cheese, remaining sugar, and spread over bottom layer.

Add boiling water to Jell-O, mix thoroughly. Add frozen raspberries and mix until fruit thaws and Jell-O begins to set. Spoon over middle layer and refrigerate until firmly set. Cut into squares to serve.

Submitted by Joyce Holmes

Crunch Bars

35 saltine crackers
1/2 cup butter or margarine
1/2 cup firmly packed brown sugar
1 package (8 squares) Baker's semi-sweet baking
chocolate, chopped
1 cup chopped walnuts

Preheat oven to 400 °F. Place crackers in single layer on foil-lined 15" x 10" x 1" baking pan. Heat butter and sugar in sauce pan until butter is melted and mixture is well blended. Bring to boil. Boil 3 minutes without stirring. Spread over crackers.

Bake 7 minutes. Immediately sprinkle with chopped chocolate. Let stand 5 minutes. Spread melted chocolate evenly over ingredients in pan. Sprinkle with walnuts. Cool. Cut or break into pieces.

Makes 16 servings.

Submitted by Mrs. Happy Riley.

Lemon Squares

1/2 cup melted margarine or butter
1/4 cup powdered sugar
1 cup sifted flour

For the topping:

1 cup sugar
1/4 teaspoon salt
3 tablespoons lemon juice
2 eggs
2 tablespoons flour

Blend melted shortening, powdered sugar, and 1 cup flour and spread mixture in a 9" x 9" pan. Bake at 350 °F for 10 minutes.

Combine topping ingredients and mix well. Pour this mixture over the baked mixture, and bake an additional 30 minutes at 350 °F.

Run knife around edge of pan as soon as it's removed from the

When the cake is cold, brush the top with warmed apricot jam and cover with the second portion of the marzipan, rolled out to a circle and pressed down well.

Shape the remaining marzipan into eleven little balls and place on top of the cake in a circle around the outside. If desired, brush the surface with a little beaten egg. Then return to the oven at 350 °F just to toast the marzipan to golden brown (about 10 minutes).

From the kitchen of Michael Kellner

Walnut Cream Cheese Cake

2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup butter
1/2 pound cream cheese
1 teaspoon grated lemon rind
1 1/2 cups sugar
4 large eggs
3/4 cup medium-chopped walnuts

For crust:

butter
1/2 cup finely-chopped walnuts

Preheat oven to 300 °F.

Butter the inside of a Bundt pan generously, and sprinkle in finely chopped walnuts. Shake gently to distribute nuts to coat the inside of the pan. Chill briefly to set the crumbs.

Sift together the flour, baking powder, and salt. Set aside.

In a large mixing bowl, cream the butter while adding the cream cheese, lemon rind, and sugar. Beat until smooth. Beat in the eggs, one at a time. Gradually add the dry mixture to the batter, then stir in the walnuts. Pour the batter into the pan and bake for about 1 hour 20 minutes, or until a knife comes out clean.

Submitted by Peter Threadgill

White Chocolate Raspberry Cake

$\frac{3}{4}$ cup apricot nectar
1 $\frac{1}{2}$ cups butter
1 4-ounce white chocolate bar, broken in pieces
4 large eggs, lightly beaten
1 $\frac{1}{2}$ cups buttermilk
1 teaspoon vanilla extract
 $\frac{1}{2}$ teaspoon rum extract
3 $\frac{1}{2}$ cups all-purpose flour
2 $\frac{1}{4}$ cups sugar
1 $\frac{1}{2}$ teaspoons baking soda

For the frosting:

1 4-ounce white chocolate bar, broken in pieces
8 ounces cream cheese, softened
 $\frac{1}{2}$ cup butter, softened
6 $\frac{1}{2}$ cups powdered sugar
1 tablespoon apricot nectar
1 teaspoon vanilla extract
White Chocolate Cream Cheese Frosting (see recipe on page #)
 $\frac{2}{3}$ cup seedless raspberry jam

To prepare the frosting, melt white chocolate in a small heavy saucepan over low heat; cool slightly. Beat cream cheese and butter at medium speed with an electric mixer until smooth. Add white chocolate, beating until blended. Gradually add powdered sugar, beating until blended. Stir in apricot nectar and vanilla.

To prepare the cake, bring apricot nectar and butter to a boil in a large saucepan over medium heat, stirring occasionally. Remove from heat and add white chocolate, stirring until melted. Gradually stir about one fourth hot mixture into eggs. Add to remaining hot mixture, stirring constantly. Stir in buttermilk, vanilla, and rum extract.

Stir together flour, sugar, baking soda in a large bowl. Add white chocolate mixture, stirring until blended. Pour batter evenly into

Pan Desserts

Starlight Double-Delight Cake

6 ounces cream cheese
 $\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ teaspoon mint flavoring
6 cups sifted confectioners' sugar
 $\frac{1}{4}$ hot water
4 squares (4 ounces) melted unsweetened chocolate

2 $\frac{1}{4}$ cups sifted all-purpose flour
1 $\frac{1}{2}$ teaspoons baking soda
1 teaspoon salt
 $\frac{1}{4}$ cup shortening
2 cups chocolate frosting
3 eggs (unbeaten)
 $\frac{3}{4}$ milk

Prepare frosting first. Cream the cream cheese, shortening, vanilla, and mint flavoring. Blend well. Add confectioners' sugar alternately with hot water to cream cheese mixture. Blend in melted chocolate.

To prepare cake, preheat oven to 350 °F. Sift together flour, baking soda, and salt. Set aside. Combine shortening and 2 cups of the chocolate frosting. Cream well. Blend in eggs, beating well after each. Add dry ingredients, alternating with milk. Blend well after each addition.

Turn batter into two 9" round layer pans, well greased and lightly floured on the bottoms. Bake at 350 °F for 30 to 40 minutes. Cool; frost with remaining chocolate frosting (thin with a few drops of cream if necessary).

Submitted by Cindie Baker

Cherry Topped Cheese Pie

- 8 ounces cream cheese, softened
- 1/2 cup sugar
- 2 cups thawed Cool Whip
- 1 cup canned cherry pie filling (or other flavor, such as apple or blueberry)
- 1 9" graham cracker pie crust, unbaked

Beat together cream cheese and sugar until creamy. Blend in Cool Whip. Pour into pie crust. Top with canned pie filling. Chill at least 3 hours before serving.

From the kitchen of Diane Novicki

three greased and floured 9" round cake pans. Bake a 350 °F for 20 to 25 minutes, or until wooden toothpick inserted in center comes out clean. Cool in pans on wire racks for 10 minutes. Remove from pans and cool completely on wire racks.

Spread white chocolate cream cheese frosting between layers and on top and sides of cake. Spoon raspberry jam on top of cake. cover and store in refrigerator.

Submitted by Mar Bopst

Kiki's Apple Cake

- 3 cups flour
- 2 cups sugar
- 1 tablespoon baking powder
- 1 pinch salt
- 1 cup vegetable oil
- 1/4 cup orange juice
- 4 eggs
- 4–6 Granny Smith apples
- 1/2 cup sugar/cinnamon mixture (3 parts sugar to 1 part cinnamon)

Peel, core, and slice apples. Mix dry ingredients in a bowl. Add oil; mix in orange juice. Beat in eggs. Churn mixture in machine.

Butter ring pan, covering bottom and sides with graham cracker crumbs. Pour first layer of mixture into pan. Place apples slices on batter. Sprinkle sugar/cinnamon mixture generously on layer of apples. Pour second layer of mixture. Place second layer of apples on batter. Sprinkle with sugar and cinnamon. If there are sufficient ingredients, repeat layers a third time. (Don't worry about gaps in the batter layers. The batter will rise and fill in amazingly.) Bake in oven 1 1/2 hours at 325 °F.

From the kitchen of Christine Pafenberg

Mom's Cherries on Snow

For No-bake crust:

- 1 cup Graham cracker crumbs
- 1 tablespoon melted butter
- 1 teaspoon vanilla

For filling (original recipe):

- 2 8-ounce blocks of cream cheese (normal or Neufchatel), softened
- 1 package unflavored gelatin softened in $\frac{3}{4}$ cup cold milk, then heated to dissolve gelatin
- $\frac{1}{2}$ cup sugar
- juice of $\frac{1}{2}$ lemon

For Mom's alternative filling:

- 2 8-ounce blocks of cream cheese (normal or Neufchatel), softened
- 1 3-ounce package peach Jello dissolved in $\frac{3}{4}$ cup boiling water

For topping:

- 1 can cherry pie filling

Mix crust ingredients well and pat into bottom and sides of assembled spring-form pan

Beat cream cheese until smooth. Add other filling ingredients (your choice) and beat until fluffy and not lumpy. Pour over crust and chill at least 2 hours.

Top with cherries right before serving.

Submitted by Rebecca Ludwig

Lemonade Cheese Cake

- 1 box white cake mix (such as Duncan Hines)
- 3 eggs
- 1 cup sour cream
- 3 ounces softened cream cheese

Cream Cheese Pudding Pie

For the crust:

- 1 $\frac{1}{2}$ cups flour
- 1 $\frac{1}{2}$ sticks butter
- 1 $\frac{1}{2}$ cups chopped nuts

For the first layer:

- 8 ounces cream cheese, softened
- 1 cup powdered sugar
- 1 10-ounce container Cool Whip
- 1 teaspoon vanilla

For the second layer:

- 2 small boxes of instant chocolate pudding
- 3 cups cold milk

For the topping:

- 1 medium container of Cool Whip
- grated chocolate bar or chopped pecans (optional)

To prepare the crust, melt butter, add nuts and flour, and spread on the bottom of a 13" x 9" pan. Bake at 350 °F for 20 minutes, or until brown. Remove from oven and cool.

To prepare the first layer, mix cream cheese, sugar, Cool Whip, and vanilla, and spread over crust.

To prepare the second layer, mix pudding mix and milk, and spread over cream cheese layer.

Top with Cool Whip, and grated chocolate or chopped pecans, as preferred.

New York Cheesecake

For crust:

1 cup flour
1/4 cup sugar
pinch of salt
1 teaspoon lemon zest
1/2 cup butter, cut up
1 egg yolk
1/2 teaspoon vanilla

For filling:

5 8-ounces packages cream cheese, softened
1 3/4 cup sugar
1/4 teaspoon salt
1/2 teaspoon lemon zest
1/2 teaspoon vanilla
5 eggs + 2 yolks

Preheat oven to 400 °F.

Combine flour, sugar, salt, and zest in a bowl. Add butter and blend in to look like coarse meal. Stir in egg yolk and vanilla. Pat 1/2 of the mix into the bottom of a spring form pan. Bake at 400 °F for 6–8 minutes. Keep an eye on it. It should be just a little bit brown. Cool while making the filling.

Cream the cheese until smooth. Add sugar, continue creaming. Add salt, zest, and vanilla. Blend. Add eggs and yolks, one at a time on low, just until combined. Do not over mix! Place base back onto rim of pan. Pat remaining crust up sides of pan, sealing at the bottom edge. Pour filling into pan. Place in oven, and turn oven down to 350 °F. Bake for 60 minutes, or until the outer edge cracks a little bit. The center will be a little bit soft. It will firm as it cools. Remove from oven. Immediately run a knife around the edge of the cake. DO NOT REMOVE RING! Allow to cool to room temperature, and then chill in refrigerator for 2 hours. Garnish with canned cherry pie filling, or fresh seasonal fruit.

Submitted by Rebecca Ludwig

1 6-ounce can frozen lemonade, thawed

For the topping:

1 cup sour cream
1/4 cup sugar
2 ounces cream cheese, softened

Combine all ingredients, blending first at low speed, then at high speed for four minutes. Grease and flour a 9" spring form pan with center tube. Pour mixture into pan and bake at 350 °F for 50 to 60 minutes. Begin checking cake at about 40 minutes by testing with a toothpick: just a small amount of batter should come out. Cake should not be real dry. Allow to cool for 10 minutes before removing from pan. (If you use a 10" pan, you will need to adjust the cooking time.)

Blend topping ingredients and spread over cake. If desired, garnish cake with fresh fruit.

Submitted by Mar Bopst

Dump Cake

1 can cherry pie filling
1 can crushed pineapple
1 box yellow cake mix
2 sticks butter, melted
1/2 (?) cup chopped pecans
1/3 cup crushed coconut

Spread cherry pie filling on bottom of oblong pan. Cover with pineapple, and then with cake mix. Spoon melted butter over mix so everything is covered. Add additional layers of pecans, and then coconut. Bake 1 hour at 300 °F. (Cover loosely with aluminum foil to keep from burning.)

Submitted by Frances Fox

Ethel Block's Superior Cheesecake

For the crust:

About 1¹/₂ cups graham cracker crumbs

2 teaspoons sugar

For the filling:

2¹/₂ pounds cream cheese (very soft)

2¹/₂ cups granulated sugar (preferably superfine sugar)

6 large eggs

juice of one lemon

1 teaspoon vanilla extract

1 cup heavy cream

To prepare the crust, combine crumbs and sugar. Generously grease a 10" spring form pan. Cover the bottom with 1 cup of the crumbs, pressing them down with the back of a spoon. Reserve the remaining crumbs.

To prepare the filling, preheat oven to very hot 450 F.

Let the cream cheese stand at room temperature for 6 to 8 hours to allow it to get really soft. Cream the cream cheese until very soft and fluffy. This is best done with an electric mixer. Gradually beat in the sugar, 1/4 cup at a time, beating well after each addition. Beat in the eggs, 2 at a time, beating well after each addition. Beat in the lemon juice and vanilla extract mix well. Stir in the heavy cream.

Turn into the prepared spring form pan and top with the remaining 1/2 cup crumbs. Bake cake in the preheated hot oven for 10 minutes only. Turn heat down to low, 325F, and bake for 45 minutes more.

Turn off the oven and let cake stand in oven for 1 hour, or until almost completely cooled. Remove from oven and cool completely. Slide a knife around edges of cake to loosen from pan sides.

Release Springform, leaving cake on pan bottom and chill overnight. Serve as is, or carefully remove to a serving plate, using a spatula to loosen cake. (This is very hard to do!) Yield one 10" cake, 12 to 14 slices.

Note: This is a foolproof recipe if you follow the directions exactly. The cake should be less firm (jiggly) in the center when you

remove it from the oven. The original recipe calls for a 9-inch pan, it works better in a 10 or 11-inch pan, as it always overflows in the 9 inch. (Place a cookie sheet under the cake pan to catch any overflow.) If you use a small form, 4-6 inches reduce the total cooking time by ten minutes. Use high quality cream cheese like Philadelphia cheese, which has less water content than cheaper brands. You can make this cake with regular granulated sugar, but it is even better with superfine.

From Nika Hazelton's 1980 edition of American Home Cooking

Submitted by Charlotte Hawtin

Chocolate Pudding Cake

1 cup flour

2 teaspoons baking powder

1/4 teaspoons salt

3/4 cup sugar

2 tablespoons cocoa

1/2 cup milk

2 tablespoons melted shortening

1 cup chopped nuts (optional)

For pudding:

1 cup brown sugar

4 tablespoons cocoa

1³/₄ cup hot water

Sift flour, baking powder, salt, sugar, and cocoa together into bowl.

Stir in milk and melted shortening. Blend in chopped nuts (optional). Spread in 9" square pan. Mix brown sugar and cocoa and sprinkle over batter. Gently pour hot water over batter. Bake at 350 degrees, 45 minutes.

During baking, cake mixture rises to the top, and chocolate sauce settles to the bottom. Serve warm, dipping sauce from pan over each spoonful. Serves 6.

Submitted by Joyce Holmes