

OKLAHOMA COCONUT CAKE

- 1 pkg. instant yellow cake mix
- 1 can sweetened condensed milk
- 1 can (8-oz.) cream of coconut
- 1 cup flaked coconut
- ½ cup pecans
- 1 container (8-oz.) Cool Whip

Bake cake according to package directions using a 13 x 9-inch pan. When cake is done and still hot, punch holes with fork all over cake surface. Mix condensed milk with cream of coconut and pour over cake. When cake is completely cooled, frost with flaked coconut, pecans and Cool Whip. Keep cake in refrigerator.

Mrs. Bruce Fowler
Route 1
Woodruff, SC 29388

DEVIL'S FOOD SQUARES

- 1 stick margarine
- ½ cup shortening
- 4 tbsp. cocoa
- 1 cup boiling water
- 2 cups sifted flour
- 2 cups sugar
- ½ cup buttermilk
- 1 tsp. soda
- 2 eggs
- Dash of salt
- 1 tsp. soda

Combine margarine, shortening, cocoa and boiling water; bring to boiling point. Pour this mixture over flour and sugar; mix well. Add buttermilk, soda, eggs, salt and soda. Blend well. Pour mixture into a 9 x 13 x 2-inch greased baking pan and bake at 400 degrees for 20 minutes. Leave cake in pan after baking.

Chocolate Icing

- 1 stick margarine
- 4 tbsp. cocoa
- 6 tbsp. milk
- 1 box sifted powdered sugar
- 1 tsp. vanilla
- 1 cup chopped nuts

Combine milk, margarine and cocoa; bring to boiling point over low heat. Add sugar, vanilla and nuts and mix well. Pour over hot cake.

Cynthia A. Keegan
603 Lamberts Drive
Ladson, SC 29456