

PHILADELPHIA CREAM CHEESE POUND CAKE  
FROM MARIA

1 CUP BUTTER  
1 8 OZ. PACKAGE OF SOFTENED CREAM CHEESE  
3 CUPS SUGAR  
6 EGGS  
3 CUPS SIFTED FLOUR  
1 TSP VANILLA  
1 TSP LEMON EXTRACT  
SIFTED POWDERED SUGAR

CREAM BUTTER AND CREAM CHEESE. ADD 3 CUPS SUGAR. BEAT UNTIL LIGHT AND FLUFFY. ADD EGGS ONE AT A TIME. BEAT AFTER EACH ADDITON. STIR IN FLOUR. ADD FLAVORING. POUR BATTER INTO GREASED AND FLOURED 10 INCH BUNDT PAN. BAKE AT 325 DEGREES FOR 1 HOUR AND 15 MINUTES. TEST WITH A TOOTHPICK. COOL IN PAN FOR 10 MINUTES. REMOVE FROM PAN. LET COOL ON WIRE RACK. DUST WITH POWDERED SUGAR.

PRUNE SPICE CAKE  
PRINTED IN A SAN ANTONIO NEWSPAPER IN THE '50S

BEAT 3 EGGS. ADD 1 1/2 CUPS SUGAR, 1/2 TSP SALT, 1 SCANT CUP OIL, AND 1 TSP SODA DISSOLVED IN 1 CUP BUTTERMILK.

SIFT 2 CUPS FLOUR, 1 TSP EACH OF CLOVES, ALLSPICE, NUTMEG, AND CINNAMON. GRADUALLY ADD TO ABOVE MIXTURE. THEN ADD 1 CUP CHOPPED PECANS AND 1 CUP OF CHOPPED COOKED AND DRAINED PRUNES. MIX AND BAKE AT 350 DEGREES IN 3 LAYERS OR AS WANTED.

BANANA CAKE  
VERY GOOD

CREAM 1/2 CUP BUTTER OR OLEO. ADD 1 1/2 CUPS SUGAR AND 1/2 TSP SALT. ADD 2 EGGS AND 2 CUPS MASHED RIPE BANANAS. SITR 3/4 TSP SODA INTO 1/4 CUP BUTTERMILK. SIFT 2 CUPS FLOUR AND 1/4 TSP BAKING POWDER. ADD ALTERNATELY WITH THE BUTTERMILK TO BANANA MIXTURE. ADD 1 TSP VANILLA. 1/4 CUP CHOPPED PECANS MAY BE SPRINKLED ON TOP OF BATTER. PUT INTO GREASED PAN. BAKE FOR 35 TO 40 MINUTES AT 350 DEGREES. CHECK FOR DONENESS WITH A TOOTHPICK SOONER. THIS IS VERY GOOD WITHOUT ICING.