

CHEESY CAKE

2 tubes crescent rolls
2 8-oz. pkgs. cream cheese, softened and at room temperature
1 cup granulated sugar
1 tsp. vanilla
½ stick margarine, melted

Topping:

½ cup sugar mixed with 1 tsp. cinnamon

Spray 9- by 13-inch cake pan. Spread 1 tube of rolls on bottom of pan. Mix cheese, vanilla and sugar and spread on top of rolls in pan. Place another tube on top. Drizzle melted butter on top of rolls. Sprinkle cinnamon sugar on top. Bake at 350 degrees for 30 minutes.

Judy Matthews Porter
Hamburg, Pa.

CHOCOLATE ALMOND CAKE

1 pkg. devil's food cake mix

Preheat oven to 350 degrees. Bake cake in 9- by 12-inch pan until toothpick inserted in center comes out clean, 20-25 minutes.

Filling:

1 cup evaporated milk
1 cup sugar
1 pkg. large marshmallows
14-oz. pkg. coconut

Combine milk and sugar in saucepan and bring to a boil. Add marshmallows; stir until melted. Stir in coconut. Spread on warm cake.

Topping:

½ cup butter or margarine
2 Tbsp. milk
1/3 cup cocoa
1 pound confectioners' sugar
1 tsp. vanilla
¾ cup almonds

Combine butter, milk and cocoa in medium saucepan. Stir on low heat until butter is melted. Add confectioners' sugar and vanilla. Stir until smooth. Stir in almonds. Pour over filling. Spread over cake all over to edge of pan. Cool cake completely. Serves 15-20.

Phyllis Agnello
Knox

CHOCOLATE BUTTON CUPCAKES

Filling:

8-oz. pkg. cream cheese
1 egg
1/3 cup sugar
¼ tsp. salt
1 tsp. vanilla
6-oz. bag chocolate chips

In a mixing bowl combine softened cream cheese, egg, vanilla, sugar and salt until well blended. Add chocolate chips and stir until they are distributed throughout the batter. Set aside.

Batter:

1½ cups flour
1 cup sugar
1/3 cup cocoa
1/3 cup oil
1 tsp. salt
1 cup water
1 Tbsp. vinegar
1 tsp. vanilla

Combine the flour, sugar, cocoa, salt, and soda in a mixing bowl. Add oil, water, vinegar and vanilla. Mix with mixer on medium speed until well combined.

Frosting:

2 cups powered sugar
½ cup margarine or butter
½ cup cocoa
1 tsp. vanilla
Dash of salt
¼ cup milk

Mix all ingredients with mixer until light and fluffy. Add more milk one tablespoon at a time. Add more milk, if needed.

Fill cupcake papers 1/3 with chocolate batter. Drop one heaping teaspoon of filling onto each cupcake batter. Bake at 350 degrees for 25-30 minutes. Let cool. Spread a small amount of frosting on each cupcake.

Kathy Riley
Oil City

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