

**PEANUT CRUNCH-DATE**

**MUFFINS**  
½ cup peanut crunch  
1 Tbsp. shortening  
¾ cup dates, cut finely  
1 egg  
3 tsp. baking powder  
¼ cup sugar  
1 cup milk  
1¾ cup flour  
½ tsp. salt

Cream peanut crunch and shortening together. Add sugar and well-beaten egg, milk and flour, baking powder and salt, which have been sifted together. Add dates. Put in greased muffin tins and bake 15-20 minutes at 400 degrees.

Stevie Campbell  
Union High School

**PINEAPPLE COCONUT CAKE**

3 cups flour  
1 cup sugar  
1 tsp. baking powder  
½ tsp. baking soda  
½ pound oleo  
6 tsp. sugar for meringue  
4 eggs  
1 large can crushed pineapple  
½ tsp. vanilla  
Coconut

Add flour, sugar, baking powder and baking soda together. Add oleo and blend like pie crust. Add 4 beaten egg yolks and blend into dough. Press into 13- by 9-inch pan. Beat 4 egg whites and stir in sugar, 2 tsp. at a time. Add vanilla. Pour pineapple over dough and top with meringue. Top with coconut. Bake about 45 minutes.

Betty Mertzels  
Tionesta

**PINEAPPLE WALNUT CAKE**

2 cups flour  
2 cups sugar  
2 tsp. baking soda  
2 eggs  
2 tsp. vanilla  
2 cups chopped walnuts  
20-oz. can crushed pineapple (in 100 percent pineapple juice; all-natural fruit, no sugar)

Mix by hand all of the ingredients. Bake in 9- by 13-inch pan at 350 degrees for 35 minutes. While cake is baking, mix the icing by hand.

**Icing:**

1 stick butter, at room temperature  
6 oz. cream cheese, at room temperature  
2 cups powdered sugar  
1 tsp. vanilla

Tip: Do not microwave the butter or cream cheese. After removing cake from the oven, spread a very thin layer of icing over the warm cake. After the cake cools completely, spread on the remaining icing. Top each piece of cake with a walnut prior to serving.

Betty Davidson  
Mercer

**PUMPKIN BARS**

4 eggs  
1 2/3 cups sugar  
1 cup Crisco oil  
1 pint pumpkin  
2 cups flour  
2 tsp. baking powder  
2 tsp. cinnamon  
1 tsp. salt  
1 tsp. soda

Beat together eggs, sugar, oil and pumpkin until light and fluffy. Stir together flour, baking powder, cinnamon, salt and soda. Add to pumpkin mixture and mix well. Spread in ungreased 15- by 10- by 1-inch pan. Bake at 350 degrees for 25-30 minutes. Cool and frost with Cream Cheese Icing.

**Cream Cheese Icing:**

16 oz. cream cheese, softened  
½ cup oleo, softened  
1 tsp. vanilla  
3½ cups powdered sugar

Cream together cream cheese and oleo. Stir in vanilla. Add powdered sugar a little at a time until smooth and creamy.

Amanda Schwartz  
Harrisville

**PINEAPPLE ANGEL FOOD CAKE**

1 box angel food cake mix  
20-oz. can crushed pineapple

Mix dry cake mix with can of pineapple and pour in a 13- by 9-inch pan and bake for 35 minutes at 350 degrees.

Delores Rodgers Johnson  
Hideaway, Texas  
Formerly of Oil City



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