

Cakes

OATMEAL CAKE

In bowl put 1 cup rolled oats and 1 1/2 cups boiling water. Let stand for 15 minutes.

3 beaten eggs
1/2 cup brown sugar
3/4 cup white sugar
3/4 cup oil
1 tsp. vanilla
1 1/2 cups flour
1 1/2 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
1 tsp. soda

In large bowl mix ingredients together in order mentioned. Then pour in rolled oat mixture. Spread in 9x13 greased and floured pan. Spread with following topping. Mix together:

1/3 cup brown sugar
1/3 cup chocolate chips
1/2 cup coconut

Sprinkle over batter. Bake at 350 F for 45 to 60 minutes.

Barbara Gagnon,
RR4, Acton

DEVIL CAKE

1/2 cup cocoa
1/2 cup boiling water
1 tsp. baking soda

Let stand while making rest of cake.

2 cups brown sugar
1/2 cup melted butter
2 eggs

1 tsp. vanilla
1/2 cup sour milk
2 1/2 cups flour

Mix in cocoa and bake at 350 F 30-35 minutes.

Jean Icam,
Terra Cotta

VEGETABLE CAKE

1 1/2 cup brown sugar
1 cup salad oil
3 eggs, separated
3 tbs. hot water
2 cups pastry flour
2 tsp. baking powder
1/2 tsp. salt
1 tsp. cinnamon
1 cup beets
1 cup carrots
1 cup walnuts, chopped
1 tsp. vanilla

Cream together sugar, oil, add beaten egg yolks and water. Beat together. Sift together dry ingredients and stir into creamed mixture. Grind carrots and beets and add to the mixture with nuts and vanilla. Mix well. Fold in stiffly beaten egg whites. Pour into greased pan. Bake 325 F for 45 minutes. Top with Brown Sugar Fudge Frosting.

BROWN SUGAR FUDGE FROSTING

1/2 cup brown sugar
2 tbs. flour
2 tsp. butter
2 tsp. cream

Blend all ingredients until smooth and ice cake.

P. McLaughlin,
RR1, Georgetown

PINEAPPLE COFFEECAKE

Cooking time: 35-40 minutes

Serves 2

1 cup crushed pineapple
1/3 cup shortening
1/2 cup sugar
1 tsp. vanilla
1 egg

1 1/4 cup sifted flour
1 1/2 tsp. baking powder

1/4 tsp. salt

1/2 cup brown sugar

3 tbs. butter or margarine, melted
Preheat oven to 350 F. Drain pineapple and reserve 1/2 cup syrup. Cream shortening, sugar and vanilla. Add egg and beat well. Sift together dry ingredients and add to creamed mixture alternatively with pineapple syrup. Spread half of batter evenly in greased 8" pan and spoon in pineapple. Cover with remaining batter and top with mixture of 1/4 cup of brown sugar and melted butter. Bake at 350 F for 35-40 minutes.

Bonnie Ablett,
Main Street, Glen Williams

CHRISTMAS CAKE

LEFTOVERS

Temp.: 400 F

Time: 20-25 minutes

Makes 12 large muffins

A dandy way to use your extra candied and dried fruit. Use 1 cup of any combination.

1 cup all bran cereal
1 cup milk
1 egg
1/4 cup vegetable oil
1/3 cup mixed peel
1/3 cup candied cherries, chopped
1/3 cup chopped nuts
1 tsp. vanilla
1 cup all purpose flour
1 cup white sugar
1 1/2 tsp. cinnamon
1/4 tsp. cloves
3 tsp. baking powder
1/2 tsp. nutmeg
1/4 tsp. mace
1/2 tsp. salt
1/2 tsp. ginger

Combine all bran and milk. Let stand until most of moisture is absorbed. Beat in egg and oil. Stir in

fruit, nuts and vanilla. Sift in remaining ingredients. Stir to blend. Fill muffin cups and bake.

RR1, Georgetown P. McLaughlin.

OLD FASHIONED CRUMB CAKE

Cut together with pastry blender:

2 cups flour
3/4 cup butter or margarine
1 cup sugar

Take 1 cup out for crumbs. Add:

1 egg
1 cup sour milk
1/2 tsp. baking soda
1 cup raisins
2 tsp. baking powder
1 tsp. cloves
1 tsp. cinnamon
1 cup currant

Mix well. Pour into well greased shallow pan, cover with the 1 cup crumbs. Bake at 375 F for 1 hour.

RR4, Acton Barbara Gagnon

Recipe For A New Home



Ingredients

1. A family in search of a new home.
2. An honest Real Estate Agent who truly cares.
3. A Realty Company with access to hundreds of listings.
4. A Qualified, Experienced Agent who understands the market and you.
5. A Real Estate Agent experienced in solving home buyers' problems.

Instructions

- Bring the family in search of a new home together with the Real Estate Company.
- Stir in hundreds of listings.
- Mix thoroughly with the agent who cares.
- Top with years of experience.
- Allow setting time.
- Serves the Halton Hills area.



GLENDA HUGHES

Res: 877-8402

Pager: 1-559-2200

NRS[®] NATIONAL REAL ESTATE SERVICE

NORTH AMERICA'S

REAL ESTATE MARKETING SYSTEM

GLENDA HUGHES

45 Mountainview Rd. N., Georgetown
TORONTO LINE: 840-1288

873-0300

We Know You're Good But....

Sometimes You Need Professional

CATERING

HORS D'OEUVERS

PARTY PLATTERS

HOT ENTREES

DESSERTS

Office
Parties

The Epicurean
Delight

Specialty Foods, Gifts and Catering

509 Guelph St.

Norval

877-7933