

FRUIT COCKTAIL CAKE submitted by Gloria Saintes

1 can (2 cup) fruit cocktail
1 ½ cup sugar
2 cup flour
2 eggs
2 tsp baking soda
½ cup brown sugar



Mix together fruit, flour, soda, white sugar and eggs. Beat 2 min. Pour into 8 x 12 ungreased pan (*12 inch Dutch Oven with parchment paper lining*). Sprinkle brown sugar over top. Bake at 350° for 40 min. (*25 coals = 17 on top, 8 on bottom*)

Frosting:

½ cup evaporated milk ½ cup sugar 1 stick margarine or butter

Boil for 2 minutes Beat for 1 minute.

Add 1 tsp vanilla, ½ cup coconut (optional), and ½ cup pecans.

Pour over warm cake.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



337-893-2470 or 337-501-1535
meauxdp@yahoo.com

