

# Bethel Cookbook

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## Best Ever Rum Cake

(There are no typos in this recipe!)

1 or 2 quarts of rum	1 tsp. baking powder
1 cup butter	1 tsp. soda
1 tsp. sugar	1 tsp. lemon juice
2 large eggs	Brown sugar
1 cup dried fruit	Nuts

Before you start, sample the rum to check for quality. Good, isn't it?!

Now go ahead. Select a large mixing bowl, measuring cup, etc.

Check rum again – it must be just right. To be sure rum is of the highest quality, pour one level cup into glass and drink it as fast as you can. Repeat.

With an electric mixer, beat 1 cup of butter in a large fluffy bowl.

Add 1 seaspoon of thugar and beat again. Meanwhile, make sure the rum if of the finest quality. Try another cup. Open 2nd quard if necessary.

Add 2 large eggs, 2 cups fried druit and beat till high. If druit gets stuck in beaters just pry loose with a drewscraver. Sample the rum again, checking to tonsicristry.

Next sift 3 cups of pepper or salt (it really doesn't matter). Sample the rum again.

Sift pint of lemon juice. Fold in chopped butter, and strained nuts.

Add 1 babblespoon of brown thugar or whatever color you can find. Mix well.

Grease oven and turn cake pan to 350 gredees.

Now put the whole mess into the coven and lake.

Check the rum again and go to bed.

*Patsy White*

## Scripture Cake

1 ½ cup 1 Kings 4:22  
½ cup Judges 5:25 (last clause)  
2 cup Jeremiah 6:20  
2 cup 1 Samuel 30:12 (2nd line)  
2 cup Nahum 3:12  
½ cup Judges 4:19  
2 cup Numbers 17:8  
2 Tbs. 1 Samuel 14:25  
2 tsp. Amos 4:5  
2nd Chronicles 9:9 (to taste)  
Leviticus 2:13 (a pinch)  
6 Jeremiah 17:11

Cream Judges with Jeremiah; add the 2 Tbs. from 1st Samuel. Beat the six Jeremiah yolks and add. Add the 1st Kings, Amos, 2nd Chronicles and the pinch of Leviticus, alternately with the 1 ½ cup of Judges 4:19. Add 1st Samuel 30, Nahum, and Numbers and fold in the six Jeremiah whites, beaten stiff. Bake 2 hours in greased tube pan at the 300.

### Answers

1 ½ cup flour	½ cup butter
2 cup sugar	2 cup raisins
2 cup figs (cut up)	½ cup milk
2 cup almonds (chopped)	2 Tbs. honey
2 tsp. Baking powder	2 tsp. cinnamon
½ tsp. ginger	1 tsp. nutmeg
½ tsp. cloves	Pinch of salt
6 eggs	

*Judy and Memaw Abbott*

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## Apple Dapple Cake

2 cups sugar	3 eggs
1 tsp. salt	1 tsp. soda
3 cups flour	1 tsp. vanilla
1 ½ cups oil	

Mix together, then add the following:

3 cups chopped raw apple	1 cup coconut
1 cup crushed pineapple, drained	1 cup raisins
1 cup nuts	

Put in greased tube pan and bake at 350° for 1 hour 20 minutes. While cake is still hot, pour on glaze before removing from pan.

Glaze:

1 stick margarine	¼ cup milk
1 cup brown sugar	

Bring to a boil and stirring constantly. Pour over hot cake.

(Can be made in a flat pan.)

*Mary Brown*

# Bethel Cookbook

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## Carrot Cake

1 ½ cups Wesson oil (or equivalent)    2 cups sugar  
4 eggs (well beaten)    2 cups plain flour  
2 tsp. cinnamon    2 tsp. baking soda  
2 tsp. baking powder    3 cups grated carrots  
1 cup chopped pecans

Mix oil and sugar, beat well. Add beaten eggs. Sift flour, cinnamon, soda and baking powder 2 or 3 times. Add nuts to the dry mixture. Last, add the grated carrots, a small amount at a time while mixing. Bake in 3 cake pans at 350° for 30 minutes.

Filling - Goes in between layers and on top, nothing on the sides.

1 8oz pkg. cream cheese (at room temperature)  
1 stick oleo (at room temperature)  
1 lb. box powdered sugar  
2 tsp. vanilla

Beat all ingredients well with mixer. Spread on top of each layer.

Put cake in refrigerator to chill before serving.

*Mac McElvar*

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## Cherry Dump Cake

1 can cherries  
1 small pkg. yellow cake mix  
8 Tbs. butter or margarine

1 can pie apples  
½ cup pecan pieces

Dump cherries and apple mix in greased dish; sprinkle cake mix on top. Pour melted butter and pecans over this. Bake for 1 hour at 350°. Leave in oven for 15 minutes (turned off).

*Carl Merritt*

## Cranberry Coffee Cake

¼ lb. margarine  
1 cup sugar  
2 eggs  
1 tsp. baking soda  
1 tsp. baking powder  
½ cup crushed nuts

2 cups all purpose flour  
½ tsp. salt  
8 oz sour cream  
1 tsp. almond extract  
1 17oz can whole cranberry sauce

Topping:

1 cup confectioners sugar  
1 Tbs. warm water

1 tsp. almond extract

Cream margarine, sugar, gradually add unbeaten eggs, one at a time. Use mixer at medium speed. Reduce mixer speed and add dry ingredients with sour cream, ending with dry ingredients. Add flavoring. Grease 8" tube pan. Put layer of batter in bottom, then add cranberry sauce ½ cup and nuts, swish around in batter. Add more batter, sauce, and swish sauce into batter. Sprinkle remaining nuts on top and bake at 350° for 55 to 60 minutes. Cool 5 minutes. Remove from pan and drizzle with glaze.

*Mary Brown*

## Deep Chocolate Dream Cake

1 pkg. Duncan Hines Deluxe deep chocolate cake mix  
4 eggs  
1 cup water

½ cup Crisco oil  
1 pkg. (4 serving size) chocolate instant pudding

Preheat oven to 350°. Blend ingredients for cake in large mixing bowl, then beat 2 minutes at medium speed. Spread batter in a greased and floured 10 inch tube pan. Bake at 350° for 45 to 55 minutes, or until center springs back when slightly touched. Cool right side up about 25 minutes then remove from pan.

Cocoa Glaze:

2 Tbs. unsweetened cocoa  
1 Tbs. Crisco shortening  
1 cup confectioners sugar

1 Tbs. plus 2 tsp. water  
1 Tbs. corn syrup

For cocoa glaze combine all ingredients except sugar in a small saucepan, cook and stir over low heat until shortening melts and mixture is smooth. Remove from heat and beat in confectioners sugar. If mixture is too thick to pour easily, add a little more water. Pour over top of cake and let run down side.

*Barbara Stiles*

## Sinfully Delicious Cake

Bake 1 box of German's chocolate cake mix according to directions of the box. Cool. Poke 32 holes in the cake with a wooden spoon handle.

Pour ½ jar of Mrs. Richardson's butterscotch caramel topping slowly over the holes. Do the same with 1 can of sweetened, condensed milk. Top with Cool Whip and crumbled Heath bars.

*Nancy Stiles*

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## Fruit Cocktail Cake

2 eggs	1 can fruit cocktail and juice
2 cups flour	1 ½ cup sugar
2 tsp. baking soda	¼ tsp. salt

Blend all ingredients and pour into greased oblong cake pan. Sprinkle batter with ¼ cup brown sugar and ¼ to ½ cup chopped nut meats. Bake at 350° for about 35 minutes.

### Topping:

¾ cup sugar	1 stick oleo (¼ lb.)
½ cup canned milk	1 tsp. vanilla
1 cup coconut	

Boil 2 minutes, then spread on cooled cake.

*Betty Brown*

## Ice Box Fruit Cake

1 lb. vanilla wafers	1 lb. chopped pecans
1 lb. raisins	1/3 lb. crystallized cherries
½ lb. crystallized pineapple	1 box shredded coconut
1 can condensed milk	1 tsp. vanilla

Roll vanilla wafers into fine crumbs. Cut fruit into small pieces

Add milk, fruit, and nuts to vanilla wafers with a teaspoon of vanilla. Mix well.

Line loaf pan with wax paper. Press vanilla wafer mixture into pan. Press very firmly. Let stand 48 hours in refrigerator before slicing.

*Thelma M. Royce*

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## Ice Box Fruit Cake

1 qt. pecans	1 box raisins (white)
1 box coconut (flaked)	1 box vanilla wafers
1 can eagle brand milk	1/3 lb. candied cherries
1/3 lb. candied pineapple	1 tsp. vanilla

Mix all the above ingredients together, pour into an appropriate pan, store in refrigerator for a minimum of three (3) hours.

*Mac McElvar*

## Addie Lou Fruit Cake

2 sticks (real) butter	5 eggs
1 cup sugar	2 cups self-rising flour
3 Tbs. (vanilla or almond) extract	1 lb. candied pineapple
1 lb. candied cherries	1 qt. pecans

Combine butter and sugar (cream together). Add eggs and stir. Then add flavoring and mix. Combine flour. Lastly add all candied fruits, and mix.

Pour into cake mold that has been greased and floured. Bake at 350° for 1 to 1 1/4 hours.

*Mac McElvar*

## Buttermilk Pound Cake

1/2 lb. butter	3 cups sugar
3 cups plain flour	5 or 6 eggs
1 cup milk	1/4 tsp. soda
pinch of salt	

Mix together and bake at 325°.

*Judy and Memaw Abbott*



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## Pudding Cake

1 pkg. Duncan Hines yellow cake mix 1 pkg. vanilla instant pudding  
½ cup Crisco or other vegetable oil 1 cup water  
4 eggs

Mix the above ingredients in a bowl, pour into a mold or bake pan. Bake at 350° for 45 minutes or until done.

*Mac McElvar*

## Pound Cake

1 lb. butter (or margarine) 2 2/3 cup sugar  
3 ½ cups plain flour 8 Tbs. milk  
8 medium eggs

Cream butter and sugar well. Measure flour and sift. Sift and measure again.

Separate eggs. Beat whites while adding 6 tablespoons of sugar as you beat. Beat until stiff.

Add egg yolks to butter and sugar, beat while adding milk. Add dry ingredients and mix well. Fold in egg white mixture and bake in tube pan for 1 ½ hours at 325°.

*Mac McElvar*

## Cream Cheese Pound Cake

2 sticks margarine 1 8oz pkg. cream cheese  
3 cups sugar Dash of salt  
1 ½ tsp. vanilla 6 large eggs  
3 cups sifted cake flour or all purpose flour

Cream margarine, cream cheese and sugar until light and fluffy. Add salt and vanilla and beat well. Add eggs, one at a time, beating well after each addition. Stir in flour. Spoon mixture into greased tube pan and bake at 325° about 1 ½ hours.

*Judy and Memaw Abbott*

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## Gingerbread Cake

½ cup shortening	1 ½ tsp. soda
½ cup sugar	1 tsp. cinnamon
1 egg	1 tsp. ginger
1 cup molasses	½ tsp. cloves
1 ½ cups flour	1 cup hot water

Mix shortening, sugar and egg; add molasses, flour, soda, cinnamon, ginger, and cloves. Add 1 cup hot water, beat well and bake at 350° until center of cake springs up to touch. About 35 to 40 minutes.

*Barbara Stiles*

## Lemon Cheese Cake

2 cups sugar	1 stick butter
3 egg yolks (beaten)	½ cup lemon juice

Mix together in pot. Place on low burner and stir occasionally until it comes to a good boil.

*Judy and Memaw Abbott*

## Wacky Cake

1 cup sugar	1 Tbs. vinegar
1 ½ cup flour	1 cup cold water
¼ cup cocoa	1/3 cup oil
1 tsp. soda	1 tsp. vanilla
¼ tsp. salt	

Put all ingredients in 8" square pan. Mix in pan. Bake for 30 minutes at 350°.

*Phillip Brown*

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## Miracle Whip Cake

2 cups flour  
1 ½ cup sugar  
4 Tbs. cocoa  
1 cup cool water  
2 tsp. soda  
1 cup Miracle Whip

Mix together. Bake 350° for 20-25 minutes (30-35). Cool.

### Caramel Icing:

½ cup butter  
¼ cup milk  
1 cup brown sugar  
1 ¾ to 2 cups powdered sugar

Melt butter and add sugar. boil 2 minutes. Remove from heat. Add milk, then bring to boil. Let cool slightly. Add powdered sugar.

*Phillip Brown*

## Peapicking Cake

1 box butter cake mix  
½ cup Crisco oil  
3 eggs  
11oz can of orange sections (use juice)

Mix together. Make three layers. Bake according to directions on cake box. Cool and top with frosting.

### Frosting:

1 large cool whip  
1 small box of vanilla instant pudding  
1 large can pineapple crushed with juice

Mix together and top the cool cake.

*Judy Abbott*

## Lazy Daisy Oatmeal Cake

1 ¼ cups boiling water	1 tsp. soda
1 cup Quaker oats (quick or old fashioned)	½ tsp. salt
½ cup butter or margarine, softened	¾ tsp. cinnamon
1 cup sugar	¼ tsp. nutmeg
1 cup firmly packed brown sugar	1 tsp. vanilla
2 eggs	1 ½ cups sifted all purpose flour

### Lazy Daisy Frosting:

¼ cup butter or margarine, melted	½ cup firmly packed brown sugar
3 Tbs. half and half cream	¾ cup shredded or flaked coconut
1/3 cup chopped nuts	

For cake, pour boiling water over oats; cover and let stand 20 minutes. Beat until creamy. Gradually add sugar and beat until fluffy. Blend vanilla and eggs - Add to cream mixture. Mix well. Bake at 350° for approximately 35 to 45 minutes. Mix frosting ingredients, put on cake, broil till bubbly.

*Barbara Stiles*

## Banana Split Cake

5 Bananas	3 sticks margarine
2 cups crushed vanilla wafers	2 eggs
1 can crushed pineapple (drained)	1 large cool whip
1 small pkg. chopped nuts	1 small jar red cherries
3 cups powdered sugar	

Melt 1 stick margarine and crush 2 cups wafers. Mix well.

Spread into 13 x 1 x 2 pan.

Beat 2 eggs, 2 sticks soft margarine, 2 cups sugar with mixer, about 2 minutes.

Spread over wafers. Add sliced bananas.

Top with pineapple. Spread cool whip over and sprinkle with nuts and cherries.

For best results, leave in refrigerator overnight. Keep leftovers in refrigerator.

*Cee Merritt*