

DO NOT CUT CAKES BEFORE BRINGING TO THE CAFETERIA!!!

BAND BOOSTER CHOCOLATE CAKE

Mix together:

2 cups sifted flour
2 cups sugar
1/2 cup cocoa
1 tsp soda
2 eggs
3/4 cup oil

Then add the following:

1 cup boiling water
1 tsp cinnamon
1 tsp vanilla

Batter will be thin.

Pour into 9x13 pan and bake
at 350 for 30-35 minutes, or
until tests done.

While cake is baking, make frosting...

Heat together in saucepan:

6 tbsp milk
1 stick butter or margarine
1 tsp vanilla
4 tbsp cocoa

Then stir into chocolate mixture:

1 box (1 pound) powdered sugar
1/2 cup chopped pecans (optional)

Thin with 1 or 2 tbsp milk, if
too stiff.

Pour over cake after it comes out of the oven, and while it is
still hot. Cool completely before serving.

BAND BOOSTER POUND CAKE

Combine:

1 cup shortening
2 cups sugar
4 eggs
1 cup buttermilk
3 cups flour
1/2 tsp soda
1/2 tsp baking powder
1/2 tsp salt
2 TBSP lemon extract

Beat three minutes. Pour into prepared bundt pan. Bake at 300
for 1 hour or until tests done.

Glaze:

2 cups powdered sugar
2 TBSP orange juice
2 TBSP lemon juice

Run knife around edge of pan
and pour glaze over cake.
Bake 3 minutes longer.

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THEY WILL BE CUT THERE.