Fruit Cocktail Cake

Ingredients

- 2 eggs
- 1 No. 303 (16 oz) can fruit cocktail
- 1 1/2 cups sugar
- 2 cups flour
- 1 tsp baking soda
- Pinch of salt
- 1 tsp vanilla
- 1/2 cup nuts
- 1/2 cup brown sugar

Instructions

1. Beat eggs whole, add fruit cocktail and beat slightly.
2. Add sugar and beat again.
3. Sift dry ingredients (flour, baking soda, salt) and add to mixture.
4. Add vanilla and mix.
5. Pour into a greased and floured 12 x 14 pan.
6. Sprinkle 1/2 cup nuts and 1/2 cup brown sugar over the top.
7. Bake 30 to 35 minutes at 350°.

Topping

- 1 cup sugar
- 1 stick margarine
- 1 small cup evaporated milk (or 3/4 cup)
- 1 can Angel Flake Coconut (or 1/2 pkg.)

Topping Instructions

1. While cake is baking, combine sugar, margarine, milk, and coconut in a pan.
2. Cook until thickened.
3. Pour over warm cake.

Note: 10 of these cakes will serve 225 or 250 people.

Fruit Cocktail Cake

In Bowl Beat:
2 eggs
1 No 303 Fr Cocktail
1½ C. sugar

sift:
2 C. flour
1 t. Baking Soda
pinch Salt.

1 t. vanilla

Beat eggs whole, add cocktail + heat slightly. Add sugar (repeat) Sift Dry ingredients & add to mixture. Add Vanilla. Pour into greased & floured 12 x 14 pan. Then Sprinkle ½ C nuts

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½ C. Brown sugar over top & Bake
30 to 35 min at 350°
While that Baking:
In a pan:
1 C. sugar. 1 stick margarine
1 sm C. Milnut (or ¾ Cup) 1 can Angle Flake Coconut (or ½ 7 oz kg.)
Cook till thickens + pour over
loaf cake.
10 of these cakes will serve
225 or 250 people.

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