



delicious

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Mom's Harvest Cocktail Cake

by Ruby Cheryl Lawton

This is one of those depression era recipes that became a family heirloom. I have wonderful memories of my Mom baking this dessert and my family gathered around to enjoy. Simple ingredients with delicious results.

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the ingredients

- 1 1/2 c of sugar
- 1 large can fruit cocktail with juice (about 2 cups)
- 2 eggs
- 2 cups of all purpose flour
- 1/2t salt
- 1t baking soda
- 1/2c chopped walnuts
- 1/2c brown sugar

the method

1. Preheat oven to 350 degrees
2. Mix together well in large bowl - 1/2c sugar, fruit cocktail and eggs.
3. Add flour, salt, & baking soda and mix well.
4. Pour mixture into greased 9x13 pan
5. Sprinkle chopped walnuts and brown sugar on top of the batter.
6. Bake 50 minutes.

When finished baking Top with the following....

7. Combine 3/4c granulated sugar, canned milk and butter.
8. Bring to boil, reduce heat to medium and cook for 2 minutes.
9. Add toasted coconut and vanilla, pour over warm cake.
10. Top with homemade whipped cream

Total Yield: 12 good sized portions

topping

- 3/4c granulated sugar
- 1/2c canned milk
- 1/2c butter
- 1/2c toasted coconut
- 1/2t vanilla
- Heavy Whipping Cream