desserts

Blackberry Cobbler

1 1/4 cup sugar
1 cup self-rising flour
1 cup milk
1/2 cup butter, melted
2 cups blackberries
Mix 1 cup of sugar, flour, and milk until blended. Add melted butter. Pour into 12 in x 11 in x 8 in baking dish. Place blackberries and remaining 1/4-cup sugar over batter. Bake approximately 50 minutes at 350° until brown and bubbly. Option: serve with ice cream.

Old Fashioned Egg Pie

3 whole eggs
2 cups sugar
2 cups condensed milk
1 tbsp flour
1/4 stick butter
vanilla
pie shell
Mix well, beat eggs well, beat all together. Pour into pie shell. Bake at 350° until lightly browned.

Mary J. Powell

Texas Coffee Cake

2 cans crescent rolls
2 pkg cream cheese
1 cup sugar
1 tsp vanilla
1 egg
Topping
1/2 cup sugar
1 cup finely chopped nuts
1 tsp cinnamon
1 stick butter (melted)
Press 1 can of crescent rolls into bottom of 9x13 baking dish. Mix all ingredients well and pour on to top of pressed crescent rolls. Then top with other can of crescent rolls. Mix topping ingredients and sprinkle over top of crescent roll. Bake for 30 min on 350°

Gina Sims

Banana Pudding Cake

1 box yellow cake mix
2 bananas mashed
1 3.5-oz pkg of instant banana cream pudding
4 eggs
1-cup water
1/4 oil
Mix all ingredients with mixer. Bake in greased Bundt pan 60-70 minutes at 350°.

Brenda Laughlin

Mother's Chocolate Sheet Cake

2 cups plain flour
2 cups sugar
1/2 tsp salt
Mix in a large bowl
1 stick oleo
1/2 cup oil
1 cup water
3 1/2 tbsp cocoa
Put in a pan, let come to a boil, pour over the above mixture and stir well.
2 eggs well beaten
1 tsp baking soda
1/2 cup buttermilk
1 tsp vanilla
Mix well with the above mixture. May add 1 tsp cinnamon. Bake in 9x13" greased and floured pan at 350° for 30 minutes.
Icing
1/2 stick oleo
3 1/2 tbsp cocoa
1 tsp sugar
7 tbsp milk
Put in a pan and heat to boiling. Do not boil! Remove from heat.
1 box powdered sugar
1/2 cup chopped pecans
1 tsp vanilla
Add to above mixture. Beat until smooth. Spread on hot cake.

Kate Terrell