

Fruit Cocktail Cake

Ingredients

- 2 eggs, beaten
- 1 can No. 303 Fruit Cocktail (all, including juice)
- 2 cups flour
- 1 1/2 cups sugar
- 1 tsp baking soda
- 1 tsp vanilla
- Pinch of salt

Topping

- 1/2 cup nuts
- 3/4 cup brown sugar

Frosting

- 1 cup sugar
- 1 stick margarine
- 1 small can Milnut
- 1 can Angel Flake Coconut

Instructions

1. Beat 2 eggs in a bowl.
2. Add the entire can of No. 303 Fruit Cocktail (including juice) to the eggs.
3. Sift together the flour, sugar, baking soda, and salt.
4. Add dry ingredients to the fruit cocktail mixture, stirring only enough to thoroughly mix without beating (beating makes it tough).
5. Mix together the nuts and brown sugar and sprinkle over the top of the batter.
6. Bake at 350°F for 30 minutes (or 325°F for 28 minutes in an electric oven).
7. While cake is baking, combine sugar, margarine, and Milnot in a saucepan; cook until thickened.
8. Stir in Angel Flake Coconut.
9. Pour frosting over cake as soon as it is taken out of the oven.

Fruit Cocktail Cake

2 eggs beaten in a bowl
1 can no 303 Fruit Cocktail (all)

2C flour 1t. soda
1½C sugar 1t. vanilla
pinch salt.

Sift these dry ingredients together
and add to cocktail mix. Stirring
only enough to thoroughly mix without

beat. (this makes it tougher)

Mix $\frac{1}{2}$ c nuts

$\frac{3}{4}$ c Br Sugar

and Sprinkle over top + place
in oven at 350° for 30 min.
(Use 325° for 28 min) elec conv

1 c sugar

1 stick margarine

1 5m can Milk

1 can Angel Flake Coconut

Cook till
thickers + pour
over cake
Soon as you
take out oven