

Anna Sheldon Hopkins passed away peacefully in her home at the age of 84 on November 2, 2006. To honor her memory and her wonderful cooking, we will continue to enclose bulletins from the past. We hope you will continue to enjoy reading, cooking, and eating these great recipes.

SHELDON GAS BULLETIN

MAY 2019

Fast and easy—that is the trend for busy, busy people who work outside the home and still like to treat the family with a homemade dessert now and then. These recipes take almost no time to measure, mix, and bake, but are delicious. Also, they are good for the older kids to bake.

Banana-Pineapple Cake

3 cups flour
2 cups sugar
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon cinnamon
3 eggs, slightly beaten
2 cups bananas, mashed
1 cup cooking oil
1 (8 ½ oz) can crushed pineapple
2 teaspoons vanilla
Sifted powdered sugar

In a large bowl, thoroughly stir together all dry ingredients. Make a well in the center. Stir together eggs, bananas, oil, pineapple (**not** drained), and vanilla. Add all at once to the dry ingredients, stirring till well moistened. Pour the batter into a greased and floured 10" Bundt pan. Bake at 350° for 65-70 minutes. Remove from pan, cool on a wire rack and sprinkle with powdered sugar. A nice big cake stays moist for several days and will serve 12.

Chocolate Cherry Upside-Down Cake

1 (21 oz) can cherry pie filling
2 ¼ cups flour
1 ½ cups sugar
¾ cup unsweetened cocoa powder
1 ½ teaspoons baking soda
1 ½ teaspoons baking powder
¾ teaspoon salt
1 ½ cups water
½ cup cooking oil
¼ cup cider vinegar
2 teaspoons vanilla

Spread the pie filling over the bottom of a greased 9 x 13" baking dish. In a large bowl, stir together flour, sugar, cocoa, baking soda, baking powder, and salt. In another bowl, stir together water, oil, vinegar, and vanilla. Add liquid ingredients to flour mixture all at once, stirring just to moistened. Pour the batter evenly over cherry pie filling.

Chocolate Cherry Upside-Down Cake Con't...

Bake at 350° for 30-35 minutes. Cool 10 minutes in pan and then carefully invert onto a platter or tray. Makes 12-15 servings.

Delicious served with a dollop of whipped cream, Cool Whip or vanilla ice cream.

Applesauce Raisin Cake

Good served warm with or without frosting

2 ½ cups flour
1 teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon nutmeg
½ cup butter
1 egg, beaten
1 cup molasses
1 cup applesauce
2/3 cup raisins
½ cup chopped walnuts

For frosting (if you wish):

¾ cup sifted powdered sugar
4 teaspoons lemon juice

In a medium mixing bowl. Stir together flour, baking soda, baking powder, salt, cinnamon, and nutmeg. Cut in butter to resemble coarse crumbs. In a small bowl, stir together egg, molasses, and applesauce. Add to flour mixture, stirring just until batter is moistened. Add raisins and nuts. Turn batter into a greased and floured 9 x 9" baking pan. Bake at 350° for 40-45 minutes. Cool in pan for 15 minutes. Makes 9 servings.

For the frosting, stir together powdered sugar and lemon juice; spread over warm cake.



ANNA SHELDON HOPKINS