

EASY & FUN

KID BAKERS

## Fruit Cocktail Cake

- 2 lg Eggs (Beaten)
- ¼ t Salt
- 2 t Baking Soda
- 2 t Chinese Five Spice
- 1 can Fruit Cocktail (w/juice)
- 2 t Vanilla Extract
- 2½ C Sugar
- 2 C Flour
- 8 T Butter (1 stick)
- 1 can Evaporated Milk (or Lactose-Free)



Syrup (Coffee, Hazelnut or Chocolate), Coconut, Pecans, Lemon Slices

Mark Douglas

Circa 1973

1. Preheat oven to **350 F**. Butter & flour **9" x 9"** pan.
2. Mix Eggs, Salt, Baking Soda, Chinese Spice, Fruit Cocktail, Vanilla (1 t), Sugar (1½ C), Syrup; add Flour (mix by hand).
3. Pour into baking pan and place in oven (middle rack).
4. Bake **25-30** minutes (check w/toothpick for doneness).
5. Heat Butter, Sugar (1 C), Evaporated Milk over **Medium** heat (stir to avoid burning); Remove from heat, add Vanilla (1 t).
6. Check cake doneness w/toothpick; while still warm, poke holes in cake and cover w/cooked topping. Serve warm or cool.

*Optional Toppings:* Lemon Slices, Shredded Coconut, Chopped Pecans, Whipped Cream.

