

## **Creole Cake – O.P. Smith**

2 cups sugar  
2 eggs  
1 tsp vanilla  
1 tsp soda  
1 cup boiling water  
2 Tbs cocoa powder (rounded)  
½ cup cooking oil or butter  
2 cups flour  
½ cup buttermilk



Sift dry ingredients into mixing bowl. Add eggs, milk, oil and vanilla. Mix 2 minutes at medium speed, scraping bowl with spatula after each addition. Add one cup boiling water slowly. Mixture will be very thin. Bake at 350° for 25 – 30 minutes.

### **Frosting for Creole Cake**

1 small can evaporated milk  
½ cup pecans (chopped)  
1 cup coconut  
½ stick oleo  
1 tsp vanilla  
1½ cup brown sugar

Mix together well and pour over cake. Place in oven to brown.

- ❖ This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOT E-News* September, 2018.