

FRIENDSHIP CAKE

KEEP STARTER ON COUNTER***DO NOT REFRIGERATE

Each day (1,2,3,4) just stir well. On the 5th day, put in larger bowl and add: 1 c. milk, 1 c. sugar, & 1 c. flour. Stir and cover lightly. On 6,7, 8, 9 just stir. On 10th day add again: 1 c. milk, 1 c. sugar, 1 c. flour. Stir well. Take out 3--1 c. starters and give with instructions to friends. To remaining batter add: 1 c. sugar, 1 c. flour, 2/3 c. oil, 3 eggs beaten, 1½ tsp soda. Beat well. Fold in goodies such as raisins, nuts, choc. chips, pineapple or diced apples. Grease and flour tube pan.(cupcakes)

Bake at 350 for 30 to 45 minutes.

(over)

Can top with $\frac{1}{2}$ c. butter, 1 c. brown sugar, 1 tsp.
flour, cinnamon. Mix ingredients; spread on baked
cake and place under broiler until butter melts.