

Food for the Body, Food for the Soul
Family Favorite Recipes from the St. Lad's Faith Community

*Our Dear Heavenly Father, we thank You for this food.
Feed our souls on the bread of life and
help us to do our part in kind words and loving deeds.
We ask in Jesus' name. Amen.*

Ohio Picnic Cake

From the kitchen of Rosemarie Evans

2 c. dark brown sugar (I use 1 c. dark and 1 c. light brown)
2 c. flour
1/4 pound margarine or butter
1 egg
1 c. buttermilk or sour milk
1 tsp. vanilla
1 tsp. Baking soda
1/2 t. Salt
1/2 cup nuts, chopped

Mix brown sugar, flour butter and nuts together. Reserve 1 cup mixture to put on top of cake.

To the remaining mixture, add egg, milk, vanilla, baking soda, and salt.

Put in greased 8x8x2 inch pan. Sprinkle reserved mixture over top.

Bake at 325 degrees for 45 minutes.