

*Mom B's Dr Pepper Snowballs  
(Recipe from Mrs. M. Bridgeforth)*

*3 ½ c. Vanilla Wafer crumbs  
¼ c. butter, melted  
¾ c. sifted powdered sugar  
1 c. chopped pecans  
½ c. Dr Pepper*

*Icing:*

*2 c. powdered sugar, sifted  
2 Tbs. butter, melted  
1/3 c. Dr Pepper  
¼ tsp. vanilla  
Flaked coconut*

*Mix vanilla wafer crumbs, butter, sugar,  
pecan and Dr Pepper. Roll into small  
balls, dip balls in icing and then roll in  
flaked coconut.*

*Icing: Measure sifted powdered sugar into  
mixing bowl. Add melted butter and Dr  
Pepper, beat in vanilla.*

*Note: If icing becomes too stiff, add more  
Dr Pepper to thin.*

*Yield 6 dozen cookies*

## MOIST SUPPER CAKE

1 1/4 cups boiling Dr Pepper  
1 cup quick-cooking oats  
1/2 cup shortening  
1/2 cup granulated sugar  
1 cup brown sugar  
2 eggs  
1 1/3 cups flour  
1/2 teaspoon salt  
1 teaspoon soda  
1/2 teaspoon nutmeg

Pour Dr Pepper over oats, stir and let stand 15 to 20 minutes. Meanwhile, cream shortening, add sugars gradually and cream well. Add eggs, beating until mixture is fluffy. Sift flour with salt, soda and nutmeg. Add flour mixture to creamed mixture, mixing well. Add oatmeal mixture and mix thoroughly. Pour into 9x9x2-inch pan which has been greased and floured. Bake in moderate oven (375 degrees F.) 40 to 45 minutes or until cake tests done. Remove from oven. Spread Topping over hot cake and place under broiler. Broil until bubbly and lightly brown. Serve warm. Makes 12 to 16 servings.

**Topping:** Mix 1/3 cup melted butter with 1/2 cup brown sugar, 1/4 cup light cream and 1 cup fine grated coconut.

## I. HOT DR PEPPER RECIPES

### HOT DR PEPPER

Dr Pepper  
Thin lemon slices

Pour Dr Pepper into saucepan. Heat to simmering temperature about 180 degrees F. or just below boiling point. (The beverage will appear to be boiling long before it is hot due to the carbonation.) Place a thin slice of fresh lemon in bottom of cup and pour steaming hot Dr Pepper over it.

Serve at once. This drink will be hot-sipping hot—or should be about 170 degrees F. when ready to drink.

NOTE: A fresh slice of lemon is required to give the proper taste of Hot Dr Pepper.

### DR PEPPER COCOA

2 cups Dr Pepper  
1 1/2 cups milk  
3 level tablespoons instant cocoa mix

Mix all ingredients well. Heat. Serve plain; topped with a spoonful of whipped cream or pour hot cocoa over marshmallows.

YIELD: 4 to 6 servings

### MULLED DR PEPPER

2 quarts Dr Pepper  
1/4 cup lemon juice  
1/4 cup brown sugar  
1/4 teaspoon salt  
1/2 teaspoon whole cloves  
1 teaspoon allspice  
3 sticks cinnamon  
1/4 teaspoon nutmeg

Pour Dr Pepper into large saucepan. Add lemon juice, brown sugar and salt. Add spices tied in a cloth bag. Heat to boiling; turn heat low and simmer 10 minutes. Remove spice bag. Stir well. Serve in cups or earthen mugs.

YIELD: 10 to 12 servings

### CINNAMON CORDIAL

2 cups Dr Pepper  
1 small (1/2 inch) stick cinnamon

Pour Dr Pepper in saucepan. Add cinnamon and heat slowly until it steams vigorously. Remove cinnamon before serving. Serve in cups or mugs.

YIELD: 2 to 3 servings