**"Poke Cake" Three Ways**

125 mL sugar
60 mL margarine
1 egg
5 mL vanilla
180 mL flour
5 mL baking powder
60 mL milk

Preheat oven to 350.

In a medium bowl, using electric mixer, Cream margarine until smooth and soft. Add sugar, beat well, add egg, beat well. Add vanilla, beat well.

Combine flour and baking powder. Add half of this to creamed mixture, beat well. Add milk, beat well, add remaining flour, beat well.

Pour into large size loaf pan, bake at 350' for 25 -30 minutes. Use the wrong end of a wooden spoon to poke holes in the cake.

**Custard: 3 choices**
60 mL sugar 60 mL sugar 60 mL sugar
30 mL cornstarch 30 mL cornstarch 30 mL cornstarch
1/2 mL salt ½ mL salt ½ mL salt

 30 mL cocoa powder

1 Egg plus 90 mL water 1 egg plus 90 mL milk 1 egg plus 90 mL milk
15 mL margarine 15 mL margarine 15 mL margarine

30 mL lemon juice 2 mL vanilla 2 mL vanilla
2 mL lemon rind

Combine sugar cornstarch and salt (cocoa powder too). Add egg/water or milk beat well. Cook on medium heat, stirring constantly until it thickens. Add margarine and vanilla or lemon juice/rind stir well. Pour over cake.