

William makes this cake from leftover cans of soda the children bring back from Halloween parties Above, and the fruit sauce uses cans from Ang's grocery that are about to turn.



Orange Fizz Cake:

2 cups Bisquick
1 cup orange soda (use a can and save the rest for the fruit sauce)
1 egg
½ cup mixture of brown sugar and chopped pecans

Combine Bisquick, soda, and egg and mix until smooth. Pour into greased 9 in pan and top with brown sugar and nut mixture. Bake at 350 for 35 to 40 minutes or until knife comes out of center clean. Serve with fruit sauce.

Fizzy Fruit Sauce:

1 can crushed pineapple
Remainder of the orange soda can from the cake recipe
¼ cup packed brown sugar

Combine ingredients in sauce pan and stir constantly over medium high heat until sauce is thickened and liquids reduced by half. Serve over slices of cake.