Pineapple Cake (Grandma Snowbarger’s recipe)

Ingredients:

For cake:

1 can of crushed pineapple (large can)

2 eggs (well beaten)

2 C. sugar

2 C. flour

2 tsp baking soda

¼ tsp. salt

¼ C. cooking oil (or melted butter)

For icing:

2/3 C. light brown sugar

¼ C. evaporated milk (or cream)

6 Tbsp butter, melted

1 tsp vanilla

1 C. coconut

Instructions:

1. Preheat oven to 350 degrees
2. Mix flour with baking soda and salt
3. Add the rest of the cake ingredients and mix just combined
4. Bake at 350 until light golden (around 30-35 min)
5. While it cooks, make the icing by mixing all the ingredients
6. Once cake is done, spread icing evenly on top and place under broiler until coconut turns light brown (watch closely, only takes a couple minutes)
7. Let cool, cut and serve