

Pineapple Sheet Cake I



A moist pineapple cake with a nutty coconut frosting. This is a wonderfully rich cake, best if made the day ahead.

By WYJAC

Prep: 20 mins

Cook: 35 mins

Additional: 5 mins

Total: 60 mins

Servings: 24

Yield: 1 - 9x13 inch cake



Ingredients

2 cups all-purpose flour

1 ½ cups white sugar

1 ½ teaspoons baking soda

¼ teaspoon salt

2 eggs, beaten

½ cup vegetable oil

1 (20 ounce) can crushed pineapple, with juice

1 teaspoon vanilla extract

½ cup white sugar

½ cup chopped pecans

½ cup butter

1 (5 ounce) can evaporated milk

1 teaspoon vanilla extract

1 cup flaked coconut

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

Step 2

In a medium bowl, stir together the flour, sugar, baking soda and salt. Add the eggs, oil, pineapple and vanilla, mix until well blended. Pour into the prepared pan.

Step 3

Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted comes out clean.

Step 4

To make the topping: In a small saucepan, combine ½ cup sugar, pecans, butter, evaporated milk, 1 teaspoon vanilla and 1 cup coconut. Cook over medium heat, stirring occasionally, until the mixture thickens. Poke holes in the cake with a fork, then pour the warm mixture over the cake.

Nutrition Facts

Per Serving: 247 calories; protein 2.6g; carbohydrates 30.2g; fat 13.5g; cholesterol 27.4mg; sodium 144mg.