

From our kitchen to yours



Awesome Pineapple Cake

Courtesy of Zita Bersenas-Cers, RD

PREP TIME: 20 min COOK TIME: 45 min TOTAL TIME: 1 hr 10 min YIELDS: 8 servings

Ingredients:

Cake

2 cup all-purpose flour
1 1/2 granulated sugar
1 cup finely chopped pecans
1 tsp baking soda
19 oz crushed pineapple, with juice
2 eggs, beaten
1 tsp vanilla

Icing

2 tbsp butter, softened
4 oz cream cheese, softened
1 1/4 cup icing sugar
1 tsp vanilla

Directions:

Preheat oven to 350F. Grease a 13" x 9" baking pan.

Cake:

In a large bowl, combine flour, sugar, pecans and baking soda. In another bowl, blend together pineapple, eggs and vanilla. Make a well in the center of dry ingredients and pour in pineapple mixture; stir gently until just combined.

Pour batter into prepared pan and bake in preheated oven for 40 to 45 minutes or until a cake tester inserted into the center comes out clean. Set aside to cool.

Icing:

In a bowl, blend together butter and cream cheese until smooth. Beat in icing sugar and vanilla until smooth. Spread icing over cooled cake.

