

HAWAIIAN CAKE

Kay Mulford

INGREDIENTS

CAKE

One stick butter (1/2 cup) softened

Two cups sugar

Two cups flour (all purpose)

Two tsp. Baking soda

One can (20oz) crushed pineapple, drain and reserve liquid

One cup shredded coconut

One cup chopped walnuts

ICING

One stick butter (1/2 cup) softened

One 8oz package cream cheese

One tsp vanilla

Pineapple juice from can to adjust thickness

PREPERATION

Pre-heat oven to 350 F

Grease and flour a 13 X 9 baking pan (a larger pan can be used)

Cream butter and sugar

Add flour / baking soda mixture

Add drained pineapple, coconut and chopped nuts

Spread evenly in baking pan

Bake for 30 to 35 minutes in 13 X 9 pan used, 20 minutes if larger pan used.

Baking note: put foil around the edges of the pan to prevent it from baking too fast, remove foil with five minutes left to bake

ICING

Cream softened butter, cream cheese and vanilla. add reserved pineapple juice to adjust thickness.