

## Pineapple Cake

Wendy McCormac

### *Cake:*

2 C all purpose flour

2 C sugar

2 eggs

20 oz. can crushed pineapple & juice

1 t baking soda

1 t vanilla

$\frac{3}{4}$  C chopped walnuts

Preheat oven to 350°/

Mix all together with spoon. Pour into greased & flowered 13 x 9 pan.

Bake for 35 minutes.

Cool cake to room temperature.

### *Cream Cheese Frosting:*

1 stick butter, softened

8 oz. cream cheese, softened

1  $\frac{1}{2}$  to 2 C powdered sugar

1 t vanilla extract

$\frac{1}{4}$  to  $\frac{1}{2}$  C chopped walnuts

Mix first 4 ingredients together with spoon and frost cake.

Sprinkle chopped walnuts on top. Keep in the refrigerator.

*Cook's Note: I sometimes use coconut or lemon extract in place of vanilla for the frosting.*