

Classic Do-Nothing Cake

INGREDIENTS

Cake:

1 (8 or 11 oz.) crushed pineapple, undrained

1 (15.25oz) box yellow cake mix

3 large eggs

1/3 cup vegetable oil

1 cup water

1 teaspoon vanilla extract

Frosting:

1 cup sugar

1 cup shredded coconut

1 cup walnut or pecans, roughly chopped

3/4 cup evaporated milk

1/2 cup (1 stick) unsalted butter

PREPARATION

Preheat oven to 350° F and lightly grease a 9×13-inch baking dish with butter or non-stick spray.

In a mixing bowl, beat cake mix, eggs, vanilla, oil and water until moistened. Stir in crushed pineapple and beat until well blended.

Pour batter into greased baking dish and place in oven.

Bake for 30-40 minutes, or until toothpick inserted in center comes out clean.

During the last 15 minutes of cake bake time, combine sugar, evaporated milk and butter in a large saucepan over medium heat, stirring continuously until combined.

Turn off heat and stir in coconut and walnuts.

Poke holes all over hot cake, then immediately pour frosting over the top.

Let cool, then slice, serve and enjoy.