

# Do Nothing Tornado Cake!

## Ingredients:

Cake—

- 2 cups all purpose flour
- 1 teaspoons baking soda
- 2 cups granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 20oz can crushed pineapple

Topping-

- 1/2 cup salted butter
- 1/2 teaspoon vanilla extract
- 2/3 cup evaporated milk
- 1 cup granulated sugar
- 1 cup chopped pecans
- 1 cup sweetened coconut flakes

## Instructions

Preheat your oven to 350 degrees and grease a 9×13" baking pan with butter

In a large mixing bowl, mix together your flour, sugar, baking soda, eggs, vanilla, and crushed pineapple

Pour into your baking pan and bake for 40-45 minutes or until golden brown

Poke several holes in the cake with the handle of a wooden spoon

In a medium sized sauce pan, heat your butter, sugar, evaporated milk, and vanilla until it reaches a boil

Mix in your pecans and coconut and continue cooking for about 5 minutes on medium heat, stirring constantly

Pour your topping evenly over your cake, slice, and enjoy!