Hawaiian Wedding Cake with Whipped Cream Cheese Frosting

Pineapples give a unique taste to cakes, it's just the perfect dessert. This cake is a must-try, you can serve it with or without the frosting! Check out how it's made.

You'll Need (for the cake):

1 cup of white sugar.
½ cup of brown sugar.
1 tsp of baking soda.
2 cups of all purpose flour.
2 eggs.
1 (20 ounce) can of crushed pineapple with juice.
1 cup of finely chopped walnuts.
¾ cup of flaked coconut.
1 tsp of cinnamon.
⅛ tsp of nutmeg.
1 tsp of salt.
1 tsp of vanilla.

You'll Need (for the frosting):

1 (8 ounce package of cream cheese.
1 cup of white sugar.
⅛ tsp of salt.
1 tsp of vanilla extract.
1 ½ cups of heavy whipping cream.

How to:

Preheat the oven to 350° and grease a 9" round pan or 9×13 rectangular pan.

In a bowl, mix all of the dry ingredients together and mix the eggs, vanilla and crushed pineapple with juice until well

combined.

Pour the batter in the pan and bake for 35 to 40 minutes.

To make the frosting, beat the whipping cream in a small bowl until fluffy and set aside.

Mix the cream cheese, sugar, salt and vanilla in a large bowl until smooth and creamy.

Stir in the whipped cream and mix to combine.

Once the cake is cooled, frost it and top with anything of your desire, I used toasted coconut.
Voila!

Simple, easy and yummy! I love it when I find easy recipes and yet so delicious like this one. Give it a shot, I'm sure you will like it.