

Miss Susan's Pineapple Sheet Cake

Ingredients

2 cups AP flour

2 cups sugar

2 tsp. baking soda

1/4 tsp. salt

2 eggs

20 ounce can (about 2 cups) crushed pineapple, in juice, don't drain

1 tsp. vanilla

1/2 cup nuts- I left out due to allergies

Mix all together until smooth. Pour into greased 9×13 inch baking dish and bake in a 350 degree oven for 25-30 minutes or until a toothpick comes out clean.

Directions

Icing

8 ounces cream cheese

4 T. butter

3 cups confectioners sugar

1 tsp. vanilla

1/2 cup nuts- optional

Beat butter and cream cheese until smooth and creamy. Add Vanilla. Slowly add sugar and blend after each addition. Fold in nuts if desired. Ice cake while still a bit warm. Serves many as this cake is rich and sweet, so cut the pieces small as you can always have seconds.

Some folks have commented that this cake has given them trouble, so I quickly made another and here are some tips that may help...

1. For high altitude baking help, go to highaltitudebaking.com.

2. I did mix all the ingredients together at once on medium speed for about 45 seconds. I used PAM on the dish.

3. Clear glass 9x 13 inch baking dishes, try lowering the heat to 325 and bake for 25 minutes- some have even reported up to 40 minutes in a clear glass dish- remember oven temps can greatly differ. Metal pans (which I used the first time) handled the 350 for 25 minutes- but I think clear glass is the best choice for this cake. Dark glass takes even longer than clear glass, so try 325 for a few minutes longer.

4. The texture of this cake has a coarse sticky sponge-like crumb. It is very rustic and may remind one of a less dense fruit cake. It is very different than any other cake texture I have tried. Even lovely without the icing and served warm with vanilla ice cream!

5. Please add the nuts if you can, I can't- allergies. Also some said they added cinnamon or coconut too, give that a try, be creative. Some even made these into cupcakes!

source:tomatohero.com