

Nanny's Famous Coconut-Pineapple Cake

" Nanny's Famous Coconut-Pineapple Cake "you should know how to prepare this refreshing recipe; specially in the summer

* Ingredients :

- 1 – 2 cups sugar
- 2 – 3 eggs
- 3 – 1/2 cup lemon-lime soft
- 4 – 2 cups cake flour, sifted
- 5 – 1 small spoon lemon extract
- 6 – 1 small spoon vanilla extract
- 7 – 1 mashed pineapple in juice
- 8 – 1 cups butter

Pineapple stuffing :

- 1 package frozen flaked coconut
- fresh mint sprig
- Cream Cheese Frosting

* Instructions :

☞ Firstly : Grease bottom and sides of 3 (9-inch) round cakepans; line depth with wax paper.

☞ Secondly : Drain pineapple, keep one and a half cups , and remove half cups of the remaining frost cup and reserve mashed pineapple for Pineapple Filling

☞ Thirdly : In a electric mixer, whisk butter until creamy add sugar with

eggs and beating until after each addition

☞ Fourthly : Mix cup reserved pineapple juice and soft drink. Add flour to butter mixture alternately with juice mixture. Beat at low quickly until blended after each addition. Pour into ready cakepans.

☞ Fifthly : Bake at 350° for 30 min . Remove from pans instantly .

☞ Sixthly : Spread half cup Pineapple Filling between cake layers and remaining filling on top of cake. Spread Cream Cheese Frosting on sides of cake. You can also decorate it to your liking
ENJOY !