# The Original "Easiest Pineapple Cake"

**Ingredient**

2 c all purpose flour
2 c sugar
2 eggs
1 tsp baking soda
1 tsp vanilla
pinch salt
1 – 20 oz can of crushed pineapple ( undrained ) in it's own juice – not syrup
1 c chopped nuts, optional

**CREAM CHEESE FROSTING**
1/2 c butter or 1 stick
1 – 8 oz cream cheese, softened
1 tsp vanilla
1 1/2 c confectioners' sugar
coconut for garnish – optional

**Directions**

Preheat oven to 350 degree F.
Mix all of the cake ingredients together in a bowl.
Pour into a greased 9X13 inch pan and bake at 350 for 35 – 40 minutes (until top is golden brown).
Frosting:
Beat butter, cream cheese and vanilla together until creamy.
Gradually mix in powdered sugar.
Frost cake with cream cheese frosting while still warm.
Sprinkle with chopped nuts if desired.
Enjoy!