

# The Original “Easiest Pineapple Cake”

## Ingredients

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!