

# Do Nothing Tornado Cake!

Ingredients:

Cake-

- 2 cups all purpose flour
- 1 teaspoons baking soda
- 2 cups granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 20oz can crushed pineapple

Topping-

- 1/2 cup salted butter
- 1/2 teaspoon vanilla extract
- 2/3 cup evaporated milk
- 1 cup granulated sugar
- 1 cup chopped pecans
- 1 cup sweetened coconut flakes

Instructions

1. Preheat your oven to 350 degrees and grease a 9×13" baking pan with butter
2. In a large mixing bowl, mix together your flour, sugar, baking soda, eggs, vanilla, and crushed pineapple
3. Pour into your baking pan and bake for 40-45 minutes or until golden brown
4. Poke several holes in the cake with the handle of a wooden spoon
5. In a medium sized sauce pan, heat your butter, sugar, evaporated milk, and vanilla until it reaches a boil
6. Mix in your pecans and coconut and continue cooking for about 5 minutes on medium heat, stirring constantly
7. Pour your topping evenly over your cake, slice, and enjoy!