
Hawaiian Cake

Flossie vanderkooy

Nettles Island Cooking in Paradise - 2014

2 cups flour
2 cups sugar
2 teaspoons baking soda
2 eggs
1 can (20 ounce) crushed pineapple and juice
1 cup coconut
1 cup chopped pecans
1 container (8 ounce) cream cheese
1/2 cup butter, softened
1/2 cup confectioner's coating

In a bowl, mix the flour, sugar, baking soda and eggs. Add the pineapple juice, coconut and pecans.

Grease and flour a 13x9-inch pan.

Bake at 350 degrees for 30 to 40 minutes.

For the icing: In a bowl, beat the cream cheese, butter and confectioner's sugar until smooth and creamy. Spread over the cooled cake. If desired, you can add additional coconut and nuts over the top.

Dessert

Per Serving (excluding unknown items): 5306 Calories; 293g Fat (48.5% calories from fat); 69g Protein; 631g Carbohydrate; 23g Dietary Fiber; 927mg Cholesterol; 4306mg Sodium. Exchanges: 14 Grain(Starch); 4 1/2 Lean Meat; 1 Fruit; 55 Fat; 27 Other Carbohydrates.