

# Mexican Wedding Cake with Frosting

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*2 cups sugar  
2 cups flour  
2 teaspoons baking soda  
2 eggs, beaten  
1 can (20 ounce) crushed  
pineapple and juice (not  
heavy syrup)*

*1 cup chopped nuts*

## **FROSTING**

*1 stick butter  
1 container (8 ounce) cream  
cheese  
1 teaspoon vanilla  
1 1/2 cups confectioner's  
sugar*

In a bowl, mix the ingredients by hand. Pour the batter into a 13x9-inch pan.

Bake for 35 minutes at 350 degrees.

Cool completely.

Make the frosting: In a bowl, cream together the butter and cream cheese. Add the vanilla and confectioner's sugar. Mix well.

Frost the cake.

Per Serving (excluding unknown items): 5818 Calories; 265g Fat (40.2% calories from fat); 81g Protein; 808g Carbohydrate; 21g Dietary Fiber; 927mg Cholesterol; 4306mg Sodium. Exchanges: 14 1/2 Grain(Starch); 7 Lean Meat; 48 Fat; 39 Other Carbohydrates.