

Pineapple Cake with Cream Cheese Frosting

Jean Andrzyewski

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

*2 cups flour
2 cups sugar
2 teaspoons baking soda
2 eggs
1 can (20 ounce) crushed
pineapple with juice
1 cup nuts
8 ounces cream cheese,
softened
1 stick butter, softened
1 box (16 ounce)
confectioner's sugar
1 teaspoon vanilla*

In a bowl, combine the flour, sugar, baking soda, eggs, pineapple and nuts. Mix by hand.

Turn the batter into a greased and floured cake pan.

Bake at 350 degrees for 40 minutes.

Make the frosting: In a bowl, combine the cream cheese, butter, confectioner's sugar and vanilla. Beat until blended.

Frost the cake when cooled.

Per Serving (excluding unknown items): 5566 Calories; 264g Fat (41.7% calories from fat); 80g Protein; 748g Carbohydrate; 21g Dietary Fiber; 921mg Cholesterol; 4290mg Sodium. Exchanges: 14 1/2 Grain(Starch); 6 1/2 Lean Meat; 48 Fat; 35 Other Carbohydrates.