

Velmas Hawaiian Wedding Cake

Velma Morey

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

2 cups flour
2 cups sugar
2 eggs
2 teaspoons soda
1/2 teaspoon baking soda
3/4 cup macadamia nuts,
chopped
1 large can crushed
pineapple with juice
ICING
1 package (8 ounce) cream
cheese
1 stick butter
2 cups powdered sugar
1 teaspoon vanilla
1/2 cup shredded coconut
(for topping)

Preheat the oven to 350 degrees.

In a bowl, mix together the flour, sugar, eggs, baking soda, salt, macadamia nuts and pineapple, adding the flour last.

Place the batter into a greased 13x9-inch baking pan.

Bake for 40 minutes.

Make the icing: In a bowl, combine the cream cheese, butter, powdered sugar and vanilla. Mix well.

Remove the cake to a rack. Cool.

When completely cooled, frost the top and sides with the frosting. Top with shredded coconut.

Per Serving (excluding unknown items): 5880 Calories; 260g Fat (38.9% calories from fat); 65g Protein; 851g Carbohydrate; 17g Dietary Fiber; 927mg Cholesterol; 2408mg Sodium. Exchanges: 13 1/2 Grain(Starch); 5 Lean Meat; 48 1/2 Fat; 43 Other Carbohydrates.