

Creamy Pineapple Icing

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*2 tablespoons shortening
1 tablespoon butter
1/4 teaspoon salt
1 cup confectioner's sugar,
sifted
1/2 cup crushed pineapple,
drained*

In a bowl, cream together the shortening, butter, salt, sugar and pineapple.

Beat until creamy.

*Enough for a large cake.
Use a half recipe for a small
cake.*

Per Serving (excluding unknown items): 870 Calories; 37g Fat (37.6% calories from fat); 1g Protein; 139g Carbohydrate; 1g Dietary Fiber; 31mg Cholesterol; 652mg Sodium. Exchanges: 1 1/2 Fruit; 7 1/2 Fat; 8 Other Carbohydrates.