

Do nothing cake



For the cake:

- 2 cups sugar
- 2 cups flour
- 2 eggs
- 1 tsp baking soda
- 1 tsp vanilla
- 16 oz of undrained pineapple

In a bowl mix the sugar, flour, eggs, baking soda, vanilla and pineapple until well blended using a spoon.

Pour into a 9x13 pan and bake for 35 to 40 minutes at 350.

For the icing:

- 1/2 cup butter
- 1 cup sugar
- 3/4 cups evaporated milk
- 1 cup coconut
- 1 cup nuts
- 1 tsp vanilla

To make the icing mix together the butter, sugar and evaporated milk and cook over medium heat for 5 minutes or until it thickens a little.

Turn off the heat and add in the coconut, nuts, and vanilla. Ice the cake while it's still hot.

BON APPETIT!!

Janice Shadrock