

Old-Fashioned Cajun Cake



Cake

Ingredients:

2 cups all-purpose Flour
1½ cups granulated Sugar
2 tsp Baking Soda
1 (15 oz) can crushed Pineapple in juice, undrained
2 Eggs

Directions:

Preheat oven to 350°.
In a large bowl, stir flour, 1½ cups sugar, and the baking soda.
Add pineapple and eggs and stir well to combine.
Bake for 30-35 minutes.

Icing

Ingredients:

1 stick (8 tbsp) Butter
¾ cup granulated Sugar
½ cup Milk
1 tsp Vanilla
1 cup shredded sweetened Coconut
1 cup chopped Pecans

Directions:

Begin icing once you remove cake from oven by heating butter, sugar, and milk to a boil.
Stir often.
Add vanilla, coconut, and pecans.
Boil for about 2 to 3 more minutes.
Pour over warm cake.
Allow cake to cool for about 30 minutes to an hour before serving.