

# WEST FORK CAJUN CAKE

## Ingredients

|                                     |                                     |
|-------------------------------------|-------------------------------------|
| 2 large eggs                        | Butter for greasing pan             |
| 1 1/2 cups sugar                    | 1 stick butter                      |
| 1 20-ounce can crushed<br>pineapple | 1/4 cup sugar                       |
| 2 cups flour                        | 1 5.33-ounce can evaporated<br>milk |
| 2 Tbsp baking soda                  | 1 cup shredded coconut              |
| 1/2 tsp salt                        | 2 cups chopped pecans               |

## Directions

1. Preheat oven to 350 degrees.
2. In a large mixing bowl, beat the eggs well. Add the 1 1/2 cups of sugar and beat until creamed. Add the pineapple and blend in.
3. In another bowl, mix the flour, baking soda, and salt until well mixed. Slowly add the flour mixture to the egg mixture about a fourth at a time, mixing in well after each addition.
4. Pour batter into a well-greased 9x13 baking dish. Bake at 350 degrees for 35 minutes. Remove from oven and allow to cool. Leave the cake in the baking dish.
5. In a medium saucepan over medium heat, melt the stick of butter. Add the 1/4 cup of sugar, evaporated milk, coconut, and pecans and reduce the heat to low. Cook over low heat for 12 minutes, stirring constantly. Pour this mixture over the cooled cake and spread it evenly. Allow the cake to cool for 30 minutes before cutting.

Serves 10 to 12

Source: *La Cuisine Cajun* (Theriot)