



Cajun Cake

Ingredients

Cake:

Nonstick baking spray, for greasing pan
2 cups all-purpose flour
1 1/2 cups sugar
2 tsp baking soda
1 can (15 oz) crushed pineapple, with juice
2 eggs

Icing:

1/2 cup butter
12 oz evaporated milk
3/4 cup sugar
1 cup coconut, unsweetened and flaked
1 cup walnuts or pecans, chopped

Directions

Preheat the oven to 350F. Spray a large baking dish with nonstick baking spray.

In a mixing bowl, combined the flour, sugar, and baking soda. Add the pineapple, including the fluid, and the eggs. Mix until thoroughly integrated. The resulting batter should be lumpy.

Pour the batter into the baking dish and bake for 30 minutes. Do not allow the cake to cool before icing.

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Source: *A to Z Food Database* (electronic resource)



Cajun Cake, cont.

Directions, continued

For icing:

In a medium saucepan, melt the butter over medium heat. Stir in the evaporated milk and bring the mixture to a boil.

Once mixture is boiling, lower the heat. Add the coconut and cook for 10 minutes, stirring frequently.

Add the walnuts or pecans, and then pour the icing over the top of the cake.

Serve warm, or at room temperature.

Servings: 12



Source: *A to Z Food Database* (electronic resource)