

Do Nothing Cake by Lynn's Recipes



A super moist cake that is so easy you practically have to do nothing to make it! This cake doesn't require any cooking oil or butter, except in the icing.

Do Nothing Cake

Ingredients:

- 2 cups all purpose flour
- 2 cups granulated sugar
- 2 eggs, slightly beaten
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 large can crushed pineapple with juice

Stir all ingredients until well blended. Bake in a 350° preheated oven in a 13 x 9" pan, that has been sprayed with cooking oil spray for 30 minutes.

Icing:

- 1 stick butter
- 1 cup sugar
- 2/3 cup evaporated milk
- 1 cup chopped nuts
- 1 cup shredded coconut

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Bring butter, sugar and evaporated milk to a boil, lower heat and cook for 5 minutes, stirring occasionally. Remove pan from stove and add the nuts and coconut, stirring well to combine. Pour over hot cake. Leave and pan and let cool completely before serving.

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