

# Do Nothing Cake by Lynn's Recipes

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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
- $\frac{1}{2}$  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 in pan and let cool completely before serving.

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