Pineapple Sheet Cake by Lynn's Recipes

Lynn demonstrates how to make a Pineapple Sheet Cake. This is a wonderful dessert or snack.

Ingredients:

Cake:

- 2 cups sugar
- 2 cups all purpose flour
- ½ cup vegetable oil (I used canola)
- 2 eggs
- 1 (20 ounce) can crushed pineapple with juice, undrained
- 1 teaspoon baking soda
- 1 teaspoon vanilla extract
- ¼ teaspoon salt

Icing:

- 1 cup sugar
- ½ cup butter, cut into chunks
- 2/3 cup evaporated milk
- Pinch of salt
- ¾ cup shredded sweetened coconut
- ½ cup toasted pecans, chopped

Preheat oven to 350°. Spray a 13x9" baking pan with cooking spray, (I used the cooking spray

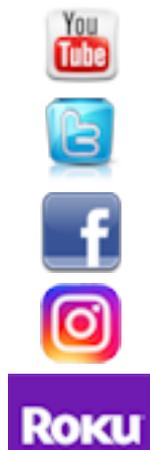# Pineapple Sheet Cake by Lynn's Recipes

for baking with flour) or grease and flour and set aside.

Combine all the cake ingredients in a medium bowl. I used my stand mixer for this, but you can do it by hand easily or use a hand mixer. Stir until evenly combined and then pour into the prepared pan. Bake for 30-35 minutes, or until a toothpick inserted in the middle comes out clean.

While the cake is baking, make the icing. Combine sugar, butter, evaporated milk, and salt in a medium saucepan. Bring to a boil and then lower the heat. Simmer and stir for 10 minutes.

Add the coconut to the icing. Pour the icing over the hot cake and spread evenly if needed. Sprinkle with pecans. Let the cake cool before cutting and serving.

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Lynn's Recipes: January 2015
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