

# Pineapple Coconut Cake

## Ingredients

- 1 Yellow Cake Mix
- 4 Eggs
- 1 cup Oil
- ½ can Crushed Pineapple With Juice
- 1 teaspoon Almond Extract (or Vanilla)
- ½ Powdered Sugar (2 Heaping Cups)
- ½ cup Butter
- Of Pineapple
- 1 can Coconut (Sue Used Frozen)

## Method

Cake: Mix all together; be sure to use pineapple juice. Beat for 3 minutes at medium speed. Preheat oven to 325. Bake 35 minutes or until done in a 9 x 13 greased and floured pan. As soon as the cake is done, pierce with a fork and spread icing on the cake while cake is still warm. Cool 45-50 minutes, then store cake in refrigerator.

Icing:

Beat first 3 ingredients well. Spread on warm cake. Sprinkle entire cake with coconut. Gently press coconut into pineapple icing and cover cake well.

*Serves 10-12.*