

# Deluxe Pineapple Cake

written by The Recipe Exchange | November 16, 2014

## **Ingredients**

2 (8-ounce) cans juice-pack crushed pineapple, well drained, reserving juice  
Water  
1 ( or ) package yellow cake mix  
3 eggs  
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)  
1/3 cup vegetable oil  
1 (3-ounce) package cream cheese, softened  
1/4 cup frozen pineapple juice concentrate, thawed  
Yellow food coloring (optional)

## **Directions**

Preheat oven to 350°F. Grease and flour 13×9-inch baking pan.  
To reserved pineapple juice, add enough water to make 1 cup.  
In large bowl, combine cake mix, 1 cup pineapple liquid, eggs, 1/3 cup EAGLE BRAND® and oil. Beat on low speed until moistened, then beat on high speed 3 minutes. Stir in 1 can drained pineapple.

Pour into prepared pan. Bake 35 to 40 minutes or until toothpick inserted near center comes out clean. Cool.

In medium bowl, beat cheese until fluffy. Gradually beat in remaining EAGLE BRAND® until smooth. Stir in juice concentrate, food coloring (optional), then remaining 1 can drained pineapple. Chill. Spread evenly over cooled cake. Store leftovers covered in refrigerator.