

Pineapple Coconut Cake with Cream Cheese Frosting

written by The Recipe Exchange | June 24, 2016

Ingredients

Cake:

2 eggs
2 cups sugar
1 teaspoon vanilla
2 cups flour
1 (20 ounce) can crushed pineapple with juice
2 teaspoons baking soda
1 cup chopped pecans
Cooking spray

Frosting:

1 (8 ounce) package cream cheese, softened
 $\frac{1}{2}$ cup butter (1 stick)
1 tsp. vanilla extract
1 tsp. coconut extract
3 $\frac{1}{4}$ cup powdered sugar
1 cup coconut (optional)
 $\frac{1}{2}$ cup chopped pecans (optional)

Directions

Heat oven to 350 degrees. To make cake batter, in a large bowl, beat together eggs with sugar and vanilla. Add flour, pineapple with juice, baking soda and walnuts and mix well to combine.

Pour cake batter into a 9x13 inch baking pan sprayed with cooking spray. Bake 35 to 40 minutes.

To making frosting, cream together cream cheese and butter. Add vanilla, coconut extract, and powdered sugar and use an electric mixer to beat until frosting is smooth.

Frost cake once it has cooled after baking. Add the coconut and pecans on top (optional).