

Pineapple Sheet Cake 2

written by The Recipe Exchange | August 3, 2016

Ingredients

2 cups flour
2 cups sugar
2 eggs
2 teaspoons baking soda
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla
1 (20 ounce) can crushed pineapple, undrained

CREAM CHEESE FROSTING

8 ounces cream cheese, softened
 $\frac{1}{2}$ cup butter, softened
 $3\frac{3}{4}$ cups powdered sugar
1 teaspoon vanilla
 $\frac{1}{2}$ cup chopped pecans

Directions

Preheat oven to 350 degrees F.

In a large bowl, combine flour, sugar, eggs, baking soda, salt, vanilla and pineapple. Mix well and pour into a 15×10 inch baking pan (Jelly roll size).

Bake at 350 degrees F for 35 minutes or until done.

In a small mixing bowl, while cake is cooling, combine cream cheese, butter, powdered sugar, and vanilla and beat until smooth. Spread over cooled cake.

Sprinkle with pecans.