Easy Pineapple Poke Cake

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Ingredients

1½ cups white sugar
2 tsp baking soda
2 cups flour
2 eggs
½ tsp salt
14 oz. can crushed pineapple

Sauce:
½ cup heavy cream or milk
½ cup butter
1 tsp vanilla
¾ cups sugar

Directions

Mix eggs, sugar, crushed pineapple, baking soda, flour and salt together. Do NOT drain pineapple juice.
Bake at 325 for 40-45min in a 9″ X 13″ pan. Top will be golden/dark brown when finished.
Once cake is completely cooled, poke holes all over the top with a fork.

To make sauce: boil together sugar, cream, butter and add vanilla last. Pour sauce over entire cake. Allow to soak in. Serve.