

# 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.