
PINEAPPLE CAKE

2 c. sugar	2 c. flour
¼ c. oil	2 tsp. baking soda
2 eggs	½ tsp. salt
1 lg. can crushed pineapple	

In large bowl, blend sugar and oil. Add eggs and mix. Measure flour, baking soda and salt and add to sugar and egg mixture. Stir in pineapple and mix until well blended. Pour into greased and floured sheet cake pan. Bake at 350° for 25 to 30 minutes. Leave in pan. While cake is still warm ice with following:

Icing

1 sm. can Pet milk	1 c. coconut
1 stick margarine	1 c. pecans, chopped
1 c. sugar	

Combine all ingredients in sauce pan. Boil 10 minutes, stirring constantly. Remove from heat. Pour over warm cake.

PINEAPPLE CAKE SURPRISE

Kaye Crnkovic

1 box yellow cake mix	3 to 4 bananas
1 med. can crushed pineapple	Cool Whip
1 c. sugar	Chopped pecans
1 pkg. vanilla pudding	2 c. flaked coconut

Prepare and bake yellow cake according to instructions on box. Boil pineapples with 1 cup sugar for 5 minutes. Spread over warm cake. Make vanilla pudding according to instructions on box. Spread pudding over pineapples. Cut bananas into slices over pudding. Place layer of Cool Whip over bananas. Sprinkle with chopped pecans and coconut.