

PINEAPPLE CAKE

*Doris Gunn
Mother of Gary Gunn, Purchasing,
and mother-in-law of Becky Gunn, Pharmacy*

**1 box Duncan Hines
(butter recipe golden)
cake mix**

Mix and cook according to directions on box. Let cool and then put the pineapple filling on top and in between layers and on sides.

Filling:

**1 large (20 oz.) can
crushed pineapple
1 c. sugar
3 heaping Tbsp.
cornstarch**

**Pinch of salt
2 Tbsp. butter or oleo
2 to 3 drops of yellow
food coloring**

Drain pineapple. I use a colander. Place over the boiler, which you will cook in. Mix sugar, salt, and cornstarch. Mix well and cook until thick (I used the juice from drained pineapple). Remove from stove and add butter or oleo, pineapple, and food coloring. Stir well and put on cooled cake layers.

PINEAPPLE CAKE

*Judith Folden
Healthcare Advocate*

**2 c. sugar
2 eggs**

**2 c. self-rising flour
1 can crushed pineapple**

Mix and bake 35 minutes in floured pan at 350°

Icing:

**1½ c. sugar
1 stick butter**

**1 small can condensed
milk**

Boil 3 minutes. Take off heat and add 1 cup of coconut and 1 cup of nuts.