

Hawaiian Wedding Cake

Oscar · 29/09/2024

**Prep Time**

1 hr

Difficult

Medium

Servings

14

Description

Hawaiian wedding cake is a refreshing summer dessert thats sure to please Make a yellow cake top it with juicy pineapple and a fluffy whipped topping then sprinkle coconut chopped nuts and maraschino cherries on top

Ingredients

- - 1 (15.25 ounce) package yellow cake mix - 2 (20-ounce) cans crushed pineapple
- drained - 1 (3.4 ounce) package instant vanilla pudding mix - 1 (8-ounce) package cream cheese - 1 (8-ounce) container frozen whipped topping
- thawed - ½ cup flaked coconut - ½ cup chopped walnuts - ½ (10-ounce) jar maraschino cherries

Instructions

1. Prepare and bake cake mix according to package directions in a 10x15-inch pan. Remove from oven and allow to cool. Spread drained pineapple on top of cooled cake. Prepare pudding as instructed on package and set aside. In a medium bowl
2. beat cream cheese until smooth; mix in prepared pudding. Fold in whipped topping. Spread evenly over pineapple. Sprinkle top with coconut
3. chopped walnuts
4. and maraschino cherries. Store in refrigerator until ready to serve.