



Tropical Hawaiian Wedding Cake

Oscar · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

12

Description

Get ready to do the hula when you make this easy Hawaiian wedding cake recipe Good with cream cheese or sour cream frosting

Ingredients

— - 2 cups all-purpose flour - 1 ½ cups white sugar - 1 teaspoon baking soda - 1 (20-ounce) can crushed pineapple with juice - 2 large eggs - 1 cup chopped walnuts - ¾ cup flaked coconut

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch pan. Mix flour
2. sugar
3. and baking soda together in a large bowl: mix in pineapple with juice and eggs. Stir in nuts and coconut; pour mixture into prepared pan. Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean
4. 35 to 40 minutes. Cool cake on a wire rack before frosting.