

Cajun Cake

Oscar · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

12

Description

This Cajun dessert was born on the bayou It has a caramelpecan sauce that soaks into the cake

Ingredients

— - 3 cups all-purpose flour - 1 ½ cups white sugar - 2 teaspoons baking soda - ¼ teaspoon salt - 1 (20 ounce) can crushed pineapple with juice - 2 eggs - ¾ cup white sugar - ¾ cup evaporated milk - ½ cup margarine - 1 cup chopped pecans - 1 ½ cups flaked coconut

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch pan. Make the cake: In a large bowl
2. sift together flour
3. sugar
4. baking soda
5. and salt. Add pineapple with juice and eggs. Mix at low speed until well blended. and pour batter into the prepared pan. Bake in the preheated oven until a tester comes out clean
6. 30 to 35 minutes. While the cake is baking
7. make the topping: In a saucepan
8. combine sugar
9. milk
10. and margarine. Bring to a boil and cook for 2 minutes
11. stirring constantly. Add pecans and coconut and mix to combine. Remove from the heat. Remove cake from the oven. Immediately pour topping over the hot cake and spread to cover the surface.