

Granny Cake

Savannah · 29/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

24

Description

This moist fruity granny cake recipe is easy to make from scratch with a can of crushed pineapple and standard cake ingredients. It's topped with a sweet milky glaze.

Ingredients

— - 2 cups all-purpose flour - 1 cup white sugar - 1 teaspoon baking soda - 1 teaspoon salt - 1 (20 ounce) can crushed pineapple with juice - 2 large eggs - 1 teaspoon vanilla extract - ½ cup packed light brown sugar - ½ cup chopped walnuts - ½ cup unsalted butter - ½ cup white sugar - ½ cup evaporated milk - 1 teaspoon vanilla extract

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Make the cake: Whisk flour
2. sugar
3. baking soda
4. and salt together in a large bowl. Stir in undrained pineapple
5. eggs
6. and vanilla until just combined. Pour into an ungreased 9x13-inch baking pan. Make the topping: Mix brown sugar and walnuts together in a small bowl. Sprinkle over cake batter. Bake in the preheated oven until a toothpick inserted into the center comes out clean
7. 25 to 35 minutes. While the cake is baking
8. make the glaze: Combine butter
9. sugar
10. evaporated milk
11. and vanilla in a small saucepan over medium-low heat. Cook
12. stirring occasionally
13. until butter melts and sugar dissolves; mixture will be thin. Remove cake from the oven and immediately pour glaze over the surface. Serve warm or at room temperature.