

Precious Pineapple Cake

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 35 mins

Description

This wonderful cake starts with a cake mix to which you add pineapple and pecans. It is very moist even better the second day.

Ingredients

- - ½ cup margarine
- softened - 3 large eggs - 1 (18.25 ounce) package yellow cake mix - 1 (20 ounce) can crushed pineapple with juice - ½ cup chopped pecans - ½ cup margarine
- softened - 1 (8 ounce) package cream cheese
- softened - 4 cups confectioners' sugar - ½ cup chopped pecans

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour three 8-inch round pans. Cream margarine in a large bowl until smooth. Blend in eggs. Add cake mix and pineapple with juice; mix until smooth. Stir in pecans. Pour batter into the prepared pans. Bake in the preheated oven until a toothpick inserted into the center comes out clean.
2. 20 to 30 minutes. Cool cakes in pans on wire racks for 5 minutes. Run a table knife around the edges to loosen. Invert carefully onto cooling racks. Let cool completely.
3. about 1 hour. To make frosting: Beat margarine and cream cheese in a medium bowl until smooth. Gradually blend in the confectioners' sugar. Mix in pecans. Spread frosting onto the cooled cake layers. Stack layers; frost top and sides. Editor's Note: You can use a 13x9-inch baking pan instead of three 8-inch round cake pans.