

Island Wedding Cake

Preheat oven to 350 degrees, bake for 40-45 minutes in a 9"x12" pan or 30-35 minutes in two 8 or 9" round pans

dry ingredients :

2 cups unbleached all purpose flour (King Arthur)

1 1/3 cups granulated white sugar

2 teaspoons* Baking Soda

1 *teaspoon baking powder*

*1 cup of flaked coconut

1 cup chopped nuts

Put all the dry ingredients in a bowl and mix thoroughly to distribute leavening

wet ingredients

1 can (20 oz.) undrained crushed canned pineapple

1/2 cup melted butter (I use a microwave so it doesn't get too hot) add 1/4 teaspoon salt if using unsalted butter pinch (1/8 teaspoon) if using salted butter

2 beaten eggs (I barely melt the butter in the microwave) in a measuring cup and add eggs and salt to the measuring cup and mix, it saves a dish

1 teaspoon vanilla

OK, so the dry ingredients are thoroughly mixed, now dump the wet things into the bowl and mix gently by hand until just combined-like a quick bread- put in center of oven and bake, the top browns lightly -cool before frosting- frost with any cream cheese frosting, or not, it could serve as a cookie square type thing, like blond brownies.. This is not very sweet! But very good.

Sue Vose