



TEXAS TORNADO CAKE

CAKE:

2 cups all-purpose flour
2 tsp baking soda
2 cups sugar
2 eggs
1/2 tsp vanilla extract
2 1/2 cups (20 oz) crushed
pineapple, undrained

FROSTING:

1 stick butter, 113 g
3/4 cup evaporated milk
1 cup sugar
1 cup chopped nuts
1 cup coconut shredded

INSTRUCTIONS

CAKE: Mix all cake ingredients with a spoon. Pour into oiled 9x13 inch pan and bake in 350 deg. oven for 30 - 40 minutes or until center of the cake is done.

FROSTING: Cook butter, evaporated milk and sugar until thickened, about 5 minutes, stirring often. Add nuts and coconut.

While cake is still hot, poke it with a skewer to help frosting soak into cake. Immediately pour frosting over it.