

Pineapple Cake from Juanita Sweet

Mix together:

- 2 cups sugar
- 2 cups flour
- 2 teaspoons baking soda
- 2 teaspoons vanilla
- 1 cup chopped walnuts
- 1/2 teaspoon salt
- 1 - 20 oz. can of crushed pineapple in it's own juice, not syrup, undrained
- 2 eggs

Pour into greased 9 x 13" pan. Bake 40-45 min. at 350 degrees.

Frosting: Put on 20 minutes after cake is out of the oven.

- 1 stick of butter
- 1 - 8 oz. package cream cheese, softened
- 1 1/3 cups powdered sugar

Beat and spread over cake 20 minutes after cake is removed from oven. Sprinkle some chopped walnuts over frosting if desired.

Refrigerate at least 2 days. The longer you keep it, the better it is.