

Pineapple-Coconut Cake

Pineapple-coconut filling

- 1 #2 can (large can) of crushed pineapple
- 3 tablespoons flour
- 2 cups sugar
- 3 tablespoons light Karo syrup

Cook until thick. Remove from heat and add:

- 1 Cup chopped nuts
- 1 Cup Angle flake coconut
- 1 Cup cherries (chopped)

Cake layers

- 3 sticks butter
- 3 cups sugar
- 6 eggs
- 3 cups cake flour
- ¼ teaspoon salt
- ¼ teaspoon soda
- 1 8-ounce carton sour cream
- 1 teaspoon vanilla flavoring

Cream butter and sugar. Add eggs one at the time and beat. Sift flour, salt and soda. Add flour mixture and sour cream alternately into batter.

Add vanilla flavoring. Bake in four 9-inch cake pans (greased and floured) at 325 F for 20 minutes. Cool for 10 minutes in pans, then remove and let cool completely before frosting.

Submitted by Kay Warnell (“I think 3 layers might work better with this filling, I used 4 and gave out before covering the sides. The layer cake recipe came from a caramel cake recipe, Mamma always used the 1-2-3-4 layer cake recipe from the back of the box of Swan’s Down Cake flour.”)

