**Mom’s Pineapple-Coconut Cake** **With Warm Coconut Icing**

from *Ruth Thiel* **http://shawneegarden.homestead.com/tp.gif**

Makes 1 (13X9 Inch) Cake

½ cup (1 stick) butter, melted

2 cups sugar

2 large eggs, lightly beaten

1 (20 ounce) can crushed pineapple, undrained

2 cups self-rising flour

1 teaspoon vanilla extract

http://shawneegarden.homestead.com/tp.gifPreheat oven to 325° F. Grease and flour a

13 X 9 inch baking pan.

http://shawneegarden.homestead.com/tp.gifIn a large bowl, combine butter, sugar, and eggs: mixing well.

http://shawneegarden.homestead.com/tp.gifStir in pineapple, flour, and vanilla. Pour mixture into pre-prepared baking pan.

http://shawneegarden.homestead.com/tp.gifBake 40 to 50 minutes.

http://shawneegarden.homestead.com/tp.gifRemove from oven: pour icing over hot cake. (see recipe below)

http://shawneegarden.homestead.com/tp.gifReturn cake to oven and bake 10 minutes, or until icing is bubbly.

**Warm Coconut Icing** Makes 2 Cups

½ cup (1 stick) butter

1 cup sugar

1 (5-ounce) can evaporated milk

1 (3.5 ounce) can coconut

1 cup chopped pecans

1 teaspoon vanilla extract

In a medium saucepan, combine butter, sugar and evaporated milk.  Bring to a boil over medium-high heat:  boil 4 minutes, stirring constantly:  remove from heat. Stir in coconut, pecans and vanilla.  Pour over hot cake.

*Submitted by Stella Mays from Walnut, Mississippi*

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