

Preachers Cake

2 cups of all purpose flour
2 cups of white sugar
2 large eggs
1 20 ounce can of crushed Pineapple in its own juice, not drained
2 teaspoons vanilla
2 teaspoons baking powder
¼ teaspoon salt
½ cup of chopped walnuts

Beat eggs, sugar and vanilla. Add the baking powder, salt and flour. Mix well. Stir in the pineapple with juice and then the walnuts. Mix well. Pour into a greased and floured 9" by 13" pan and bake at 350 degrees for about 30-40 minutes.

***Check often and DO NOT OVERBAKE!**

Frosting

1 8 ounce package of cream cheese, softened
½ stick of Parkay margarine, softened
¼ teaspoon salt
½ cup of chopped walnuts
1 ¾ cups of powdered sugar

Beat the cream cheese and butter till smooth. Add the nuts, salt and powdered sugar and beat till smooth. Pour onto the warm cake.

***Note: This cake doesn't rise very much when baking, so don't worry if it doesn't rise the way you think it should! This is a heavy, very moist cake, very yummy!**