

Pineapple Nut Cake

Cake:

1 box yellow cake mix
1/3 cup oil
1 14 oz can crushed pineapple, UNDRAINED
1/2 cup water
3 eggs

Icing:

3/4 cup evaporated milk
1/2 cup butter
1 cup sugar
1 cup coconut
1 cup chopped walnuts

Preheat the oven to 350 and lightly grease a 9x13 pan. Combine the ingredients for the cake, and mix thoroughly. Pour the batter into the pan and bake for 30 minutes or until a toothpick inserted in the center comes out clean. For the icing, combine the milk, butter and sugar in a pan over medium heat. Bring it to a boil, stirring frequently. Cook for 5 minutes, then turn off the heat and stir in the coconut and walnuts. Pour this frosting over the cake.