Sweets Contest Entry Form - Submission #1704

Date Submitted: 9/25/2020

Name*  
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Email Address
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Address*

City*

Zip Code*

Please Mark Your Category*

- Cookies
- Candies
- Cakes
- Pies

Title of Entry*

Elizabeth's Yum Yum Cake

Prep Time*  
30 minutes

Cooking Time*  
30 minutes

Serves/Makes*  
9 x 13 baking pan

Ingredients*  
2 eggs 3 cups sugar 2 cups crushed pineapple plus juice 2 cups all purpose flour 2 1/2 teaspoons baking powder 1/4lb butter 1 small can evaporated milk 1 cup chopped pecans 1 cup shredded coconut

Recipe*  
Preheat oven at 350 degrees. Beat together 2 eggs and 2 cups sugar. Sift together flour and baking soda. Add flour mixture and pineapple to beaten eggs and sugar. Pour in 9 x 13 baking pan and bake for 30 minutes until cake top is light brown. While cake is baking prepare topping. In a saucepan melt butter. Add 1 cup sugar and evaporated milk. Boil mixture for 3 minutes. Add pecan pieces and coconut. Pour over cake while still hot.

Provide a Photo of Your Dish!

Choose File  
No file selected

A picture is not required, but it is encouraged!