

# Granny Cake

## Ingredients

- 2 eggs
- 2 cups flour
- 1 1/2 cups sugar
- 1 tsp salt
- 1 tsp baking soda
- 1 No. 2 can crushed pineapple and juice (~2 cups)

## Topping

- 1/2 cup brown sugar
- 1/2 cup chopped nuts

## Glaze

- 2/3 cup sugar
- 1 small can milnot (evaporated milk)
- 2/3 stick butter
- 1 tsp vanilla

## Instructions

1. Mix eggs, flour, sugar, salt, baking soda, and crushed pineapple with juice all together.
2. Pour into a 9 x 13 pan.
3. Sprinkle top with brown sugar and chopped nuts.
4. Bake at 350 degrees for 40 minutes.
5. While cake is baking, mix together sugar, milnot, butter, and vanilla for the glaze.
6. Boil glaze 2 to 3 minutes, then let stand.
7. Pour glaze over cake while hot from oven.

## GRANNY CAKE

2 EGGS

2 cups flour

1 $\frac{1}{2}$  cups sugar

1 teaspoon salt

1 teaspoon soda

1---No. 2 can of crushed pineapple and juice

Mix all together and pour into a 9 x 13 pan. On top sprinkle  $\frac{1}{2}$  cup brown sugar and  $\frac{1}{2}$  cup chopped nuts.

Bake 350 degrees.....40 minutes.

While cake is baking...mix together  $\frac{2}{3}$  cup sugar, 1 small can milnot,  $\frac{2}{3}$  stick butter, 1 teasp. vanilla. Boil 2 to 3 min., let stand, pour over cake while hot from oven.

