

Sweets Contest Entry Form - Submission #1704

Date Submitted: 9/25/2020

Name* **Email Address**

Sue Ellen Clements

Sue Ellen Clements

Address*

1234 Main St

City*

Hampton

Zip Code*

23061



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!