

# PINEAPPLE CAKE

- 3 sticks of softened butter
- 12 eggs
- 3 (18.25 ounce) packages yellow cake mix
- 4- (20 ounce) cans crushed pineapple with juice
- 3 packages vanilla pudding mix
- 1 ½ c. orange juice

## ICING

- 3 sticks butter, softened
  - 3 (8 ounce) packages cream cheese, softened
  - 12 cups confectioners' sugar
  - 1 T. vanilla
  - ½ t. salt
  - 3 cups chopped pecans (optional)
1. In a large bowl cream butter until smooth. Blend in the eggs. Add the cake mix and crushed pineapple with juice and mix until smooth. Stir in the chopped pecans.
  2. Pour batter into prepared pan. Bake in the preheated oven for 20 to 30 minutes, or until a toothpick inserted into the centers of the cakes comes out clean. Allow to cool.
  3. To make the frosting: In a medium bowl cream softened butter and the cream cheese until smooth. Add vanilla and salt. Gradually blend in the confectioners' sugar and chopped pecans