

Godsend Cake

1 STRAWBERRY CAKE MIX
1 CUP SELF-RISING FLOUR
3 LARGE EGGS
3/4 CUP VEGETABLE OIL
8 OZ. CAN CRUSHED PINEAPPLE WITH JUICE
14 OZ. BAG SWEETENED FLAKED COCONUT
1/2 CUP CHOPPED PECANS
2 MEDIUM, RIPE BANANAS (MASHED)
1 TSP. VANILLA EXTRACT
16 OZ. CONTAINER OF WHIPPED TOPPING

Add eggs and oil to the mixing bowl and mix on low. Add pineapple, bananas, and vanilla. Add cake mix and flour and mix well. Add 1/2 cup coconut & pecans, mix well. Pour batter into 3 well-greased and floured cake pans. Bake at 335 degrees for 40 minutes. Toothpick should come out clean. Cook longer if needed. Cakes with fruit take more time to bake. Do not open the oven and check until at least 30 minutes have passed.

Ice cake with whipped topping or fresh whipping cream. Cover cake with remaining coconut. Refrigerate Cake if whipping cream or whipped topping is used.

For richer cake, ice with strawberry icing. Recipe on page 102.

"I hope you enjoy this Tammy original!"-Tammy