

BEST CAKE (Paula Gember)



My Aunt always made this as a sheet cake, but I love making as cupcakes instead because they freeze so well. It makes ~48 regular (fill liners $\frac{3}{4}$ full) or 6 dozen minis. For a special treat, use JUMBO muffin tins. ENJOY!

In large bowl, add ingredients in the order listed:

2 c. flour

2 c. sugar

2 t. baking soda

2 eggs, and 2 t. vanilla, slightly beaten together with fork

1 lg. can crushed pineapple along with the juice, do not drain!

1 c. chopped walnuts

Stir everything together with large spoon or spatula until very well blended. Pour into lightly greased 9x13 inch pan. Bake at 350 for approximately 1 hour. For regular size cupcakes, bake 30-35 minutes. Cake is done when toothpick inserted in center comes out clean. Cool before frosting.

Frosting: Cream 8 oz. cream cheese with $\frac{1}{2}$ c. butter. Slowly add $\frac{3}{4}$ c. powdered sugar and 1 t. vanilla. Blend until smooth. Transfer to large Ziploc bag, cut small tip then decorate and top with walnut half.