

# Pina Colada Cake III

*Bett Mitchell - Green Cove Springs, FL  
Treasure Classics - National LP Gas Association - 1985*

**Yield: 18 to 24 servings**

*1 box white cake mix  
1 can (15-1/2 ounce)  
crushed pineapple, drained  
2/3 cup sour cream  
1/4 cup dark rum  
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1 cup heavy whipping  
cream  
1 can (8-1/2 ounce) cream  
of coconut*

**Preparation Time: 15 minutes****Bake Time: 40 minutes**

Pour the cake mix into a bowl. Add the pineapple and sour cream. Stir for 100 strokes.

Grease and flour a tube pan. Pour the batter into the pan.

Bake at 350 degrees for 35 to 40 minutes.

The cake will come out moist. Cool slightly and poke holes all over the cake with a toothpick. Sprinkle the cake with the rum, enough to flavor but not to drown.

Make the icing: Chill the bowl and beaters and cream. Do not chill the cream of coconut.

Whip the cream until stiff. Add the coconut cream and spoon over the cake to frost.

Store in the refrigerator.

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Per Serving (excluding unknown items): 3059 Calories; 164g Fat (49.6% calories from fat); 27g Protein; 349g Carbohydrate; 5g Dietary Fiber; 394mg Cholesterol; 2566mg Sodium. Exchanges: 2 1/2 Fruit; 1 Non-Fat Milk; 33 Fat; 19 1/2 Other Carbohydrates.