
Pineapple Sour Cream Cake

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 box sour cream cake mix
1 box (3-1/4 ounce) instant Jello pineapple pudding
1 bottle (10 ounce) 7-Up®
3/4 cup cooking oil
4 eggs
ICING
1 can (8 ounce) crushed pineapple
1/2 cup margarine
2 eggs, beaten
1 cup sugar
1 cup flaked coconut

In a bowl, mix the cake mix, pudding, 7-Up, oil and eggs. Mix well. Pour the batter into a greased and floured nine-inch cake pan.

Bake at 350 degrees for 35 minutes.

Chill.

Make the icing: In a saucepan, mix the pineapple, margarine, eggs and sugar. Cook until thick. Add the coconut. Cool slightly. Spread on the cold cake. Keep refrigerated.

(Freezes well.)

Yield: 10 to 12 servings

Dessert

Per Serving (excluding unknown items): 4455 Calories; 284g Fat (56.2% calories from fat); 40g Protein; 458g Carbohydrate; 2g Dietary Fiber; 1272mg Cholesterol; 1719mg Sodium. Exchanges: 5 Lean Meat; 2 1/2 Fruit; 53 Fat; 28 Other Carbohydrates.