

Cherry Pineapple Cake (Actually any type fruit)

At the last several NVPCUG picnics and Holiday parties that Dawna has made her cherry pineapple cake several people have asked for the recipe. If these were legitimate requests and not just politeness and you really want the recipe you can find it below. All I ask is that we not wind up with 5 of these cakes at the next function. I don't think my body can handle that.

I like it best if it is refrigerated but each of you will have to decide for yourselves.

Take care,

Ron

1 – 20oz.can crushed pineapple (or any fruit) – Spread this over the bottom of the pan (approximately 9” X 13” X 2” cake type pan)

1 – 20oz.can pie filling (Any type) – Spread this over the crushed fruit

1 – 18.25oz. cake mix (Lemon, Yellow, etc.) – Sprinkle this over the top of the other ingredients

2 – cubes of butter cut in slices to lay over top of the cake mix in rows

Sprinkle with chopped walnuts

Bake at 325° for 40 minutes let cool