# Recipe for

## SOUTHERN PINEAPPLE SUNSHINE CAKE

FROM THE KITCHEN OF

**ANGIE BARRETT**

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| SERVES | YIELD: 12 PIECES |
| PREP TIME | 15 minutes |
| BAKE TIME | 45 minutes |
| OVEN TEMP | 350 F (180 ° C) |

### INGREDIENTS

1 box yellow cake mix
4 cup milk, divided
1/2 cup vegetable oil
3 eggs
20 oz can crushed pineapple
1 cup white sugar
5.1 oz box instant vanilla pudding
8 oz Cool Whip, thawed
1/2 cup chopped pecans
1/2 cup sweetened shredded coconut

### DIRECTION

Pre heat oven to 350 F (180 ° C)
.In a large bowl, combine the cake mix, 1 cup milk, vegetable oil and eggs.Mix until well combined.Pour batter into a 9x13 baking dish or a 2 quart casserole dish.Bake for 30-45 minutes or until done.Heat crushed pineapple and sugar in a small sauce pan until hot and sugar is dissolved.Once cake is baked, remove from oven, carefully stab top of cake with knife and pour pineapple mixture over top of warm cake. Spread all over top of cake.Let cake and pineapple mixture completely cool before moving onto next step.Whisk together 3 cups cold milk with vanilla pudding mix. Whisk until thick.Spread pudding over pineapple mixture.Spread Cool Whip over pudding mixture.Top with shredded coconut and pecans.Best if kept chilled until ready to serve.