

Swedish Nut Cake

Servings: 24

"Quick and easy but oh so delicious!"

Ingredients:

2 cups white sugar
2 cups all-purpose flour
2 eggs
1/2 cup chopped walnuts
2 teaspoons baking soda
2 teaspoons vanilla extract
1 (20 ounce) can crushed pineapple with juice

Icing:

1 (8 ounce) package cream cheese
1 3/4 cups confectioners' sugar
1/2 cup chopped walnuts
1/2 cup margarine
1 teaspoon vanilla extract



Directions:

1. Preheat oven to 350°F. Grease and flour a 9x13 inch baking pan.
2. In a large bowl, mix flour, sugar, 1/2 cup nuts and baking soda. Add eggs, pineapple and 2 teaspoons vanilla. Beat until smooth and pour into 9x13 inch baking pan.
3. Bake at 350°F for 40 to 50 minutes.
4. For the icing: in a large bowl, cream together margarine and cream cheese, add 1 teaspoon vanilla and confectioners' sugar beat until light and fluffy. Fold in nuts. Spread on cooled cake.