



[Mexican Fruit Cake](#)

Recipe on AnnsEntitledLife.com

Mexican Fruit Cake Ingredients:

- 2 cups Flour
- 20oz Crushed Pineapple (1 can, including juice)
- 2 cups Sugar
- 2 Eggs
- 1 tsp Baking Soda
- 1 tsp Baking Powder
- 1 cup Chopped Nuts

Mexican Fruit Cake Frosting Ingredients:

- 8oz Cream Cheese, room temperature
- 2 cups Powdered Sugar
- 8 TBSP Margarine, melted (1 stick - butter may be substituted)
- 1 teaspoon Vanilla Extract

Mexican Fruit Cake Directions:

• To make cake:

- Preheat oven to 350°.
- Grease and flour a 13"x9" baking pan; set aside.
- Combine 2 cups flour and 20 ounces of crushed pineapple using a stand mixer.
- Add 2 cups sugar, 2 eggs, 1 teaspoon baking soda, and 1 teaspoon baking powder. Mix well.
- Add 1 cup of chopped nuts by hand to the batter. Fold to combine.
- Pour cake batter into a prepared (greased and floured) 13"x9" pan.

- Bake in a preheated 350° oven for 45-50 minutes. The cake is done when an inserted toothpick comes out clean.
- Allow cake to cool slightly, you want to frost while the cake is warm, but not hot.

- **To make frosting:**

- Using a stand mixer combine 8 ounces of room temperature cream cheese and 2 cups of powdered sugar.
- Add melted margarine and 1 teaspoon vanilla. Mix together well until frosting is creamy.
- Frost cake while it is still a bit warm.
- Garnish with chopped nuts, chopped maraschino cherries, and/or shredded coconut if desired.
- Refrigerate cake.
- Cover and refrigerate any leftovers.