

HAWAIIAN WEDDING CAKE



**OVEN TEMPERATURE /BAKING
TIME ACCORDING TO CAKE MIX**

GREASED 9 X 13 - IN PAN

TIPS: I used skim milk, $\frac{1}{3}$ less fat
Neufchatel cheese, sugar-free
instant vanilla pudding, and
pineapple in its own juice.

Ingredients

- 1 yellow cake mix + ingredients to make cake
- 20 oz can crushed pineapple
- 3 oz pkg instant vanilla pudding
- 2 cups cold milk
- 8 ounces cream cheese, softened
- 8 ounce container of whipped topping
- 1 cup shredded coconut
- Crushed nuts, optional

Preparation

1. Prepare and bake cake mix according to package directions.
2. Pour crushed pineapple with juice over cooled cake. (I let it cool for about 20 minutes) Set aside.
3. In a bowl, combine pudding, milk, and cream cheese, beating until well mixed. Pour over cake and pineapple.
4. Spread whipped topping over cream cheese mixture. (I didn't use the whole 8 ounces.)
5. Sprinkle generously with coconut. If desired, sprinkle with crushed nuts.
6. Cover, chill until ready to serve. Cut in squares to serve.