



Homemade Granny Cake

The perfect combination of pineapple, nuts, and evaporated milk.

4.90 from 67 votes

Course: Dessert Cuisine: American Prep Time: 10 minutes Cook Time: 45 minutes
Total Time: 55 minutes Servings: 10

Ingredients

Cake

- 1 1/2 cups white sugar
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 large eggs
- 1 (20 oz.) can crushed pineapples, with juice
- 1 cup brown sugar (for topping)
- 1 cup pecans, chopped (for topping)

Icing

- 1 cup evaporated milk
- 1/2 cup white sugar
- 1/2 cup (1 stick) unsalted butter
- 1 teaspoon vanilla

Instructions

1. Preheat the oven to 350° F and lightly grease a 9x13 inch baking dish with oil. In a large bowl combine white sugar, flour, baking soda, and salt, whisk.
2. Then add eggs, crushed pineapples with juice and mix with a spoon until smooth.
3. Pour the batter into a baking dish.

4. Sprinkle the dough with chopped pecans and brown sugar. Place the baking dish in the oven, bake for 40-45 minutes, or until a toothpick inserted in the center comes out clean and dry.
5. Icing: Mix evaporated milk, white sugar, and butter in a little saucepan over medium heat and bring it to a boil. Remove icing from heat, add vanilla, and stir.
6. Take the pie out of the oven, prick it with a toothpick or bamboo skewer around the entire perimeter. This is necessary in order for the icing to saturate the entire pie.
7. Pour hot icing over the cake and let cool completely. Cut into pieces and serve.

Notes

- The finished glaze hardens quickly, so start cooking it 5 minutes before the end of baking.
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- The amount of brown sugar for topping can be reduced by 2 times, the main thing is that sugar evenly covers the layer of nuts. Then it is caramelized in the oven and you will get a delicious crispy layer.
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