




Ideal milk and pineapple cake

Bring out the fluffier side of your cake with evaporated milk.

 Less than 1 hour **Serves:** 4

Recipe Type: Desserts

Ingredients

Main Ingredients

500 ml PnP sugar
.....
500 ml self-raising flour
.....
2 extra large PnP eggs
.....
15 ml vanilla essence
.....
560 grams crushed pineapple
.....
375 ml ideal milk
.....
80 ml PnP butter
.....
125 ml PnP sugar
.....
1 carton PnP custard
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Method

- Mix together sugar, self-raising flour, 2 eggs, vanilla essence and crushed pineapple.
- Pour into a greased 21cm pan and bake at 180°C for 35-40 minutes or until cooked through.
- Boil Ideal Milk with butter and sugar for 5 minutes or until thickened.
- Pierce cooked cake with a fork and pour over hot evaporated milk.
- Cool, slice and serve with custard.