Preacher's Cake
An old Southern tradition was to make this cake when the preacher came for a visit.

Cake Ingredients:
3 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1/2 teaspoon cinnamon
2 cups sugar
3 eggs
1 cup vegetable oil
2 teaspoons vanilla
1 (20 oz.) can crushed pineapple, with juice
1 cup finely chopped walnuts
1 cup flaked coconut

Cream Cheese Frosting Ingredients:
1 (8 oz.) package cream cheese, at room temp
1/2 cup (1 stick) butter, at room temp
1 teaspoon vanilla
2 cups confectioners sugar

1/2 cup of chopped walnuts to decorate the cake

Cake:
- Preheat oven to 350 degrees for metal baking pan or 325 degrees for glass pan.
- Sift together flour, baking soda, salt and cinnamon; set aside.
- Combine sugar, eggs, oil and vanilla and mix on med-low speed with an electric mixer until creamy.
- Slowly mix in flour mixture until just combined.
- Add crushed pineapple (undrained), 1 cup of nuts and coconut and mix on med-low speed until all ingredients are thoroughly combined (about 1 minute).
- Spray a 13 X 9 baking pan with cooking spray.
- Pour cake batter into pan and bake for 45-50 minutes (glass pan may be shorter) or until cake is set in the center and a toothpick comes out clean.
- Cool cake completely and then frost.
- Sprinkle 1/2 cup nuts over the cake.

Frosting:
- Whip cream cheese, butter and vanilla with an electric mixer until fluffy (about 2 minutes).
- Beat in confectioners sugar (add more if necessary to reach desired consistency - if kitchen is hot you may need more because the butter will be softer).

Store on refrigerator, but serve at room temperature.