G's Pineapple and Coconut Cake

Ingredients
- I can (20 oz) crushed pineapple in juice (DO NOT DRAIN)
- 2 cups all-purpose flour
- 1 ½ cups white sugar
- 2 large eggs at room temperature
- 2 tsp baking soda
- 4 Tbsp (half stick) softened unsalted butter
- ½ cup sweetened coconut flakes

Directions
1. Preheat oven to 350 degrees
2. Put all cake ingredients in a mixing bowl and mix well with a fork
3. Pour cake batter in a 13x9 glass casserole or two 8x8 glass casseroles (no need to grease or flour the casseroles)
4. Bake for 30 minutes
5. While cake is baking, add the following to a small bowl and mix well with a fork
   8 ounces of cream cheese, softened
   8 Tbsp (one stick) unsalted and softened butter
   2 cups powdered sugar
   1 tsp vanilla extract
   2 Tbsp milk

When the cake(s) are done baking, cool slightly, then spread icing on warm cake(s), cover and chill completely in refrigerator before slicing and serving. Enjoy!