



Swedish Nut Cake



Servings: 12

Ingredients:

For cake:

- 250g sugar
- 2 eggs
- 1 tsp vanilla essence
- 2 tsp baking soda
- 250g flour
- 100g walnuts, chopped
- 1 x 800g can crushed pineapple, undrained

For frosting:

- 200g cream cheese, softened
- 200g butter
- 1 tsp vanilla essence
- 350g icing Sugar
- 125g nuts

**Method:**

1. For cake, mix the first 7 ingredients together VERY WELL by hand.
2. Bake for 35-45 minutes at 350°F.
3. Mix all frosting ingredients together and spread on cake after it cools.

Allergens:

1. Eggs
2. Flour
3. Walnuts
4. Cream cheese
5. Nuts
6. Butter