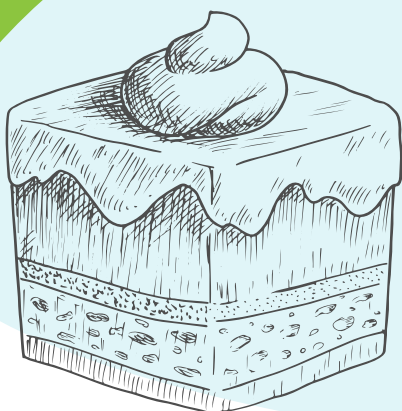


*Perfect recipe
for collective kitchens*

Preacher Cake



To calculate the amount needed for each ingredient: Amount of the basic recipe X Number of recipes = Total Amount

Ingredient	Amount	Number of recipes	Total amount
All-purpose flour, sifted	500 ml (2 cups)		
White sugar	500 ml (2 cups)		
Baking soda	5 ml (1 tsp.)		
Baking powder	5 ml (1 tsp.)		
Salt	1 ml (¼ tsp.)		
Crushed pineapple, undrained	1 can		
Applesauce	4 oz		
Eggs, lightly beaten	2		
Vanilla extract	10 ml (2 tsp.)		
Cream cheese, at room temperature	1 package (250 g)		
Softened butter	60 ml (¼ cup)		
Salt	1 ml (¼ tsp.)		
Icing sugar	435 ml (1 ¾ cups)		
Walnuts, chopped	250 ml (1 cup)		

**PREPARATION 1 HOUR
BAKING 40 MIN**

Preparation

- In a large bowl, combine the sifted flour, sugar, baking soda, baking powder and salt. Mix with a fork.
- Add the crushed pineapple (and their juice), applesauce, eggs and vanilla. Stir until smooth.
- For into a 9 x 13-inch greased and floured mould.
- Bake at 350 °F for 35–40 minutes, or until it turns golden brown.
- Let cool for 30 minutes before frosting the cake.
- Beat the cream cheese, butter, vanilla, salt and icing sugar.
- Frost the cooled cake. Spread the chopped walnuts on the cake.