



Granny Cake

1 1/2 c sugar  
2 c flour  
1/2 tsp salt (omit if using self-rising flour)  
1 tsp baking soda (omit if using self-rising flour)  
2 eggs  
1 lg (20 oz.) can crushed pineapple in its own juice (including juice)  
1 c brown sugar  
1 c chopped pecans

1 c evaporated milk  
1/2 c sugar  
1 stick margarine  
1 tsp vanilla

Mix the sugar, flour, salt, soda, eggs and pineapple together and pour into a 9 x 13 pan. Sprinkle the top with one cup brown sugar and one cup chopped pecans. Bake at 350 degrees for 45 minutes.

Cook the milk, sugar, margarine and vanilla until mixture comes to a rolling boil.

**AFTER THE CAKE HAS BAKED AND RIGHT OUT OF THE OVEN, pour the cooked milk mixture over the entire cake. This is so moist and delicious!!!**

Should be kept refrigerated.

[Chris Hendrix](#) shared [Tona Shockley Haggermaker's photo](#).