

# Apricot Pineapple Cake

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## Ingredients:

2 medium eggs, beaten.  
2 cups of flour.  
 $\frac{3}{4}$  cup of apricot apple butter.  
 $\frac{1}{2}$  cup of dried apricots, finely chopped.  
 $\frac{1}{2}$  cup of butter, melted.  
 $\frac{1}{2}$  cup of crushed pineapple, drained.  
 $\frac{1}{2}$  cup of fruit sweet.  
2 teaspoons of baking soda.

## Preparation:

Combine the eggs, apricot apple butter, dried apricots, butter and pineapple until mixed thoroughly.

Mix the flour and baking soda together, then combine with the other mixture alternately with the fruit sweet. Mix until the batter is smooth.

Bake in a 9-inch by 12-inch greased and floured pan at 350°F (175°C) for 35-40 minutes or until cake springs back when pressed lightly.

Remove the cake from the oven. Cool, turn out and cool completely.