

Pineapple Cake Filling - Aunt Ruby

Ingredients

- 1 tbsp flour, heaping full
- 2 cups sugar
- 1/2 cup milk
- 2 eggs, whole
- 1 can crushed pineapple (small can)
- butter the size of an egg

Instructions

In a heavy saucepan stir together sugar and flour; add a little of the milk and stir; add the eggs and the rest of the milk. Add pineapple and butter and stir together. Cook until thick. Let cool; add between layers of cake.

Notes

This is Aunt Ruby's recipe. It's a little different from Katie Wright's recipe.

Summary

Yield: 0

Source: Cindy Carswell,
Aunt Ruby

Prep Time: 15 minutes

Category: Cakes

Cuisine: American

Tags: pineapple, cake filling,
Aunt Ruby