



Preacher's Cake (regular)

Ingredients

3 cups	all-purpose flour
2 tsp.	baking soda
1 tsp.	salt
½ tsp.	cinnamon
1 box	instant coconut pudding mix
3 large	eggs
2 cups	sugar
1 cup	brown sugar
2 tsp.	vanilla extract
½ cup	canola oil
½ cup	applesauce
1 20-oz can	crushed pineapple, undrained
1 cup	pecans, finely chopped
1 cup	flaked sweetened coconut
1 11-oz can	mandarin oranges packed in all-natural fruit juice, drained



Frosting

1 8-oz	cream cheese, soften to room temperature
1 tsp.	vanilla
1 cup	powdered sugar
1 cup	non-dairy whipped topping

Garnish with pecans, mandarin oranges, pineapple slices, and coconut

Directions

Spray the bottom and sides of two 9-inch round cake pans with non-stick cooking spray, then line with wax paper. Spray the wax paper with non-stick cooking spray, then add ¼ cup flour and shake until evenly coated.

In a small bowl, mix flour, baking soda, salt, cinnamon, and pudding mix together. In a medium-sized bowl, mix both sugars, vanilla, oil, and applesauce together with an electric mixer on medium-low speed until creamy. Add eggs one at a time until mixed together. Slowly mix in flour mixture until just combined. Add pineapple, 1 cup chopped pecans and coconut and continue mixing on medium low until all ingredients are thoroughly combined. With a spatula, gently fold in mandarin oranges.

Bake at 350 for 45 minutes or until toothpick comes out clean. Cool completely, then remove from pan.

Prepare frosting by mixing ingredients together until smooth. Spread a layer of frosting on the top of one cake, then place the second cake on top. Frost the top evenly.