Pineapple Walnut Refrigerator Dump Cake

From the kitchen of Laurie Allen

**Dump cake ingredients:**

- 1 – 20 ounce can crushed pineapple with juice
- 2 cups flour
- 2 tsp baking soda
- 2 cups sugar (Laurie uses 1 white and 1 brown sugar)
- 2 eggs
- 2 tsp vanilla
- 1 cup walnuts (chopped)

1. Dump everything together in a large mixing bowl and beat until blended.
2. Bake in greased and floured 13x9 pan at 350 degrees for 35-40 minutes.

**Topping ingredients:**

While cake is baking, beat 1 stick margarine/butter, 1 – 8 ounce pkg. of cream cheese, and 1 tsp vanilla. When smooth, beat in 1 ½ cups confectionary sugar.

3. When cake is done baking: IMMEDIATELY FROST!
4. Let cool for 20 minutes at room temperature, then refrigerate for 1 hour, uncovered.
5. Once chilled, cover with plastic wrap and store in refrigerator for up to 1 week.

Suggestion: this recipe is best if made the day before serving so flavors spread throughout the cake.