

# Fruit Cocktail Cake

Submitted by Sue Lazar



2 cups flour  
1 ½ cups sugar  
1 tsp baking soda  
2 eggs  
15 oz can fruit  
cocktail, undrained  
½ cup brown sugar  
½ cup chopped nuts

**Glaze:**  
½ cup butter  
¾ cup sugar  
1 cup coconut  
1 Tbsp flour  
½ cup evaporated milk  
or heavy cream  
1 tsp vanilla

Preheat oven to 350°. Grease and flour two 9" cake pans. In a small bowl, stir together brown sugar and chopped nuts; set aside.

In large bowl mix dry ingredients. Add fruit cocktail and eggs and mix well. Pour into cake pans. Sprinkle with mixture of brown sugar and nuts. Bake 25 minutes or until done. Cool.

For glaze, place butter, sugar, coconut, flour and evaporated milk in heavy saucepan. Stirring constantly bring to a boil and boil 3-4 minutes. Stir in vanilla and cool 10 minutes. Spread between layers and on top of cake.

