

Texas Tornado Cake

Author: Teresa Ambra adapted from Sandy Weikel

<http://cantstayoutofthekitchen.com/2013/09/06/texas-tornado-cake/>

Servings: 15



Texas tornado cake contains fruit and nuts, with coconut icing. It's not clear when this cake was invented, or where it's from. Some insist that "Texas tornado cake" is another name for an "earthquake cake." This delicious cake is made with fruit cocktail in the batter & has a streusel-nut topping. A boiled coconut topping is poured over the cake while hot. Quick, easy, economical.

Ingredients

Cake:

1 ½ cups sugar

2 eggs

2 cups Gold Medal UNBLEACHED all-purpose flour (bleached flour toughens baked goods)

Recipe from Thom Hackett's Recipe File at www.thomcooks.com

1 cup chopped nuts
2 cups fruit cocktail with syrup (16-oz. can)
2 tsp. baking soda
¼ cup brown sugar

Boiled Coconut Icing:

1 stick butter
1 cup coconut
¾ cup brown sugar
½ cup evaporated milk or half-and-half

Cooking Method

Cake:

1. Mix regular sugar, eggs, fruit cocktail, baking soda and flour.
2. Pour into greased and floured 9x13" pan.
3. Combine brown sugar and nuts; sprinkle over batter.
4. Bake at 325° for 40 minutes.
5. Spread icing on cake while hot.

Boiled Coconut Icing:

1. Combine icing ingredients in saucepan and boil for 2 minutes.
2. Spoon over cake while hot.
3. Let cool; cut into squares.