



Chop Suey Cake

A very dense, moist, and delicious dessert from the late 40s.

- 2 cups all-purpose flour
- 1 cup granulated sugar
- 2 eggs
- 2 teaspoons baking soda
- 1 cup chopped nuts, pecans
- 1/2 cup flaked sweetened coconut, optional
- 1 large (20 oz.) can crushed pineapple, with juice, undrained

Preheat oven to 350 degrees F.

Mix all ingredients by hand, not a mixer. Pour into greased 9x13 inch pan. Bake at 350 degrees F. for 30 to 35 minutes or cake edges turn brown and tests done with a clean toothpick insert.

Pour Over Frosting:

- 1 (8 oz.) package cream cheese
- 1/2 cup butter
- 2 cups confectioners' sugar

1 teaspoon vanilla extract

1 to 2 Tablespoons milk

Garnish:

1/3 cup chopped toasted pecans, 1/4 cup chopped toasted coconut

In a bowl, combine cream cheese and butter; mix in sugar, vanilla, and milk until mixture is smooth. Spread on cake while hot. Sprinkle with toasted pecans and toasted coconut

Cool cake completely; then refrigerate until ready to serve. Store any leftovers in the refrigerator. Serves: about 20 slices

Recipe shared by: In 1981, Tom G. a 5th grader, shared this recipe because he thought it really would be a winner and it was.

Internet research indicated that the recipe was from 40's and was very popular in local circles at that time.

About the History of Chop Suey Cake:

No one really knows how this recipes found its way into church cookbooks, local sharing, school baking contests. Perhaps it has its name because all the ingredients were mixed up and placed in one pan like chop suey.

Cook's Note: I added 1 teaspoon ground cinnamon, 1 teaspoon vanilla extract, and 1/4 teaspoon salt to the cake recipe when I baked it. I did put everything in one bowl and mix, but I think that I would first combine all the dry ingredients for an easier mix.

About the Recipe There isn't any question why this recipe was a winner. It is one of the easiest cakes to make, can be stirred together, doesn't have any butter or oil, but is pineapple sweet and moist. The cake is very dense, like a carrot cake, with lots of pineapples, nuts, and coconut. The warm frosting seems to melt into the cake, leaving a dessert that just gets even better with age.