

Pineapple Cake with Cream Cheese Glaze

Mix GFN yellow cake mix as directed on package. Stir in 2/3 to 1 cup of drained, crushed pineapple – depending on personal preference
*reserve pineapple juice for glaze

Pour mix into greased cake pan and bake as directed. It might take a few minutes longer than stated on bag, based on the pineapple addition.

While cake is baking, mix reserved pineapple juice, 2-3 oz. softened cream cheese and $\frac{3}{4}$ to 1 cup of confectioners sugar together and pour into pastry bag (or Ziplock bag)

After cake is completely cooled, drizzle glaze over cake. It should cover about $\frac{3}{4}$ of the surface area. Make a large batch of glaze if you want to cover the entire surface

Variation: also makes great cupcakes or mini cupcakes which make a great brunch treat!

My search for the perfect gluten-free cake mix is finally over. Thanks Gluten Free Naturals for giving us a cake that's fabulous enough to serve to all the gluten eaters in our lives!

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