This cake gets its name from the fact that there really is no set recipe for the ingredients outside basic cake ingredients. Use walnuts, pecans, or almonds, or add chocolate chips for a richer flavor. Switch out the pineapple with crushed peaches. It's so easy to make - the cake mixes all in one bowl and the frosting in a second. No need for a stand mixer. It is moist and delicious, with just the right amount of sweetness and crunch.

Anything Cake

Ingredients

2 cups flour
1 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon cinnamon
1 tablespoon vanilla extract
2 eggs, beaten
1 can (398ml) crushed pineapple
1 cup chopped walnuts
1 cup butterscotch chips
1 cup unsweetened coconut

Ingredients - Frosting

1 brick cream cheese, softened
1 cup butter, softened
1 cup icing sugar
2 tablespoons whipping cream
1 teaspoon vanilla extract
Pinch salt

Instructions

Preheat your oven to 350°F. Spray a 9" x 12" pan with cooking spray and set aside. Sift the flour, baking powder, baking soda, salt, and cinnamon into a large bowl. Add the sugar and whisk all the dry ingredients together. Make a well in the center of the dry ingredients to hold your wet ingredients.

Lightly beat (by hand) the eggs and stir in the vanilla. Add the egg mixture to the well created in the dry ingredients. Add the can of crushed pineapple and the walnuts. Stir together until just moistened. Transfer the cake batter to the prepared pan and sprinkle the butterscotch chips on top. Bake for 25 to 30 minutes or until a toothpick inserted in the batter comes out clean. Let the cake cool.

While the cake is cooling, prepare the cream cheese frosting by whipping the butter and cream cheese together until fluffy with a hand mixer. Add in the icing sugar, pinch of salt, vanilla extract, and whipping cream. Continue to beat until it is well combined and the frosting has doubled in size.

Toast the coconut and set aside. Transfer the cake onto a platter (or just leave it in the pan) and spread the frosting to cover. Sprinkle with the toasted coconut.

Serves 8 to 10.