



Fruit Cocktail Cake

Fruit Cocktail Cake - this easy cake recipe is the perfect coffee cake for breakfast! It's full of coconut and fruit with no oil! This old fashioned recipe is the perfect way to use up canned fruit cocktail.

Total Time 45 minutes

Servings 10 -12 servings

Author Dorothy Kern

Ingredients

- 2 eggs
- 1 cup sugar
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1/2 teaspoon cinnamon
- 1 can 15 ounces Libby's Fruit Cocktail with juice
- 1 1/4 cups all purpose flour
- 1/2 cup coconut
- 1/2 cup brown sugar
- 1/4 cup powdered sugar
- 2-3 teaspoons milk
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Instructions

1. Preheat oven to 350°F. Spray a 9x13" pan with nonstick cooking spray.
2. Stir together eggs, sugar, baking soda, salt, vanilla, and cinnamon in a large bowl using a wooden spoon or spatula. Stir in fruit cocktail with the juice, then stir in flour. Pour into prepared pan.
3. Stir coconut and brown sugar together and sprinkle over the top of the cake. Bake for 25-35 minutes or until golden brown and a toothpick comes out mostly clean.
4. Make the glaze (optional) by whisking powdered sugar and enough milk for a pourable consistency. Drizzle over cake. Serve warm or room temperature. Store loosely covered for up to 2 days.