

How I Make Pineapple Bread That's Soft, Tangy, and Drizzled with a Luscious Glaze

Why This Pineapple Quick Bread Works



OVEN
350°F

TIME
10 mins

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INGREDIENTS

You'll Need (Serves 8-10 | Prep Time: 10 mins |
Bake Time: 55-60 mins)

For the Glaze: 1 1/2 cups powdered sugar 2-3
tablespoons reserved pineapple juice How I Make It
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DIRECTIONS

1. Step-by-: Step)
2. Preheat and : Prep
3. I start by preheating my oven to 350°F (175°C) and greasing a standard loaf pan with nonstick spray. You could also line it with parchment for easier removal, especially if you're planning to gift it or slice it neatly later.
4. Mix the : Dry Ingredients
5. In a medium bowl, I whisk together the flour, baking soda, and salt. This gives the bread its lift and keeps the flavor balanced.
6. Cream the : Wet Ingredients
7. In a separate larger bowl, I beat together the softened cream cheese, sugar, vanilla, and egg until smooth and creamy. If I'm using a hand mixer, this part goes quickly, but a good whisk works just as well.
8. Bring : It Together
9. I gently stir the dry mixture into the wet ingredients until just combined. Then I add the sour cream and mix again, being careful not to overmix. Finally, I fold in the drained crushed pineapple. The batter should be thick and speckled with juicy pineapple bits.
10. Bake : Until Golden and Set
11. I pour the batter into the prepared pan, smoothing out the top with a spatula, and bake for 55-60 minutes. I start checking at 50 minutes-what I'm looking for is a toothpick that comes out clean or with just a few moist crumbs.
12. Once baked, I let the bread cool in the pan for about 15-20 minutes, then gently remove it and place it on a

wire rack to cool completely.

13. How I : Make the Pineapple Glaze
14. Once the bread is cool (and trust me-wait for it to cool!), I make the glaze. In a small bowl, I mix the powdered sugar with 2-3 tablespoons of the reserved pineapple juice until it reaches a pourable, slightly thick consistency.
15. Then I drizzle it generously over the top of the bread, letting it drip down the sides naturally. It sets with a light sheen and adds a beautiful, sweet-tart finish.
16. My Tips for the : Best Pineapple Bread
17. Don't skip draining the pineapple
18. : Too much liquid will make the bread soggy. I drain it well but still leave a little moisture for flavor.
19. Soften the cream cheese fully
20. : This helps it blend smoothly without lumps.
21. Customize with mix-ins
22. : Chopped nuts (like macadamia or pecans) or shredded coconut can take this bread in a fun direction.
23. Let the glaze set
24. : Give it 10-15 minutes before slicing if you want those clean, glossy cuts.
25. How I : Serve and Store It

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-i-make-pineapple-bread-thats-soft-tangy-and-drizzled-with-a-luscious-glaze/>