

Moist Pineapple Pound Cake with Cream Cheese and Tangy Glaze

Pineapple Cream Cheese Pound Cake with Pineapple Glaze ?



OVEN
325°F

TIME
5 min

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INGREDIENTS

For the Cake:

2 $\frac{1}{2}$ cups all-purpose flour

1 tsp baking powder

$\frac{1}{2}$ tsp baking soda

... tsp salt

1 cup unsalted butter, softened

8 oz cream cheese, softened

3 cups granulated sugar

5 large eggs

1 tsp vanilla extract

1 tsp coconut extract (optional)

1 $\frac{1}{2}$ cups crushed pineapple, well-drained (reserve juice for glaze)

For the Pineapple Glaze:

1 cup powdered sugar

2-3 tbsp pineapple juice (from reserved juice)

$\frac{1}{2}$ tsp vanilla extract

Swaps and Notes:

No coconut extract? Skip it or sub with almond extract for a different vibe.

Don't skip draining the pineapple-too much moisture will affect the texture.

Use full-fat cream cheese for best flavor and richness.

Bundt or tube pan works-just grease and flour it well.

Step-by-Step Instructions:

1 Preheat and Prep:

2 Mix Dry Ingredients:

3 Cream Butter, Cream Cheese, and Sugar:

4 Add Eggs and Flavorings:

5 Combine Wet and Dry:

6 Bake:

Make the Glaze:

2-3 tbsp reserved pineapple juice

Tips for Success:

Drain that pineapple thoroughly-too much liquid = a dense cake.

Cream cheese and butter should be softened, not melted.

Don't overmix once dry ingredients are added to keep the crumb tender.

Let the cake cool completely before glazing to prevent melting.

DIRECTIONS

1. Preheat and Prep: Preheat oven to 325°F (165°C). Grease and flour a 10-inch Bundt pan or tube pan.
2. Mix Dry Ingredients: In a bowl, whisk together flour, baking powder, baking soda, and salt. Set aside.
3. Cream Butter, Cream Cheese, and Sugar: In a large mixing bowl, beat the butter, cream cheese, and sugar together until light and fluffy-about 4-5 minutes on medium speed.
4. Add Eggs and Flavorings: Add the eggs one at a time, beating well after each. Stir in vanilla and coconut extract (if using).
5. Combine Wet and Dry: Gradually add the dry ingredients to the wet mixture, mixing until just combined.
6. Fold in the well-drained crushed pineapple gently until evenly distributed.
7. Bake: Pour batter into the prepared pan. Smooth the top. Bake for 1 hour 15 minutes to 1 hour 30 minutes, or until a toothpick comes out clean.
8. Cool in the pan for 10 minutes, then invert onto a wire rack to cool completely.
9. Make the Glaze: Whisk together:
10. 1 cup powdered sugar
11. 2-3 tbsp reserved pineapple juice
12. ½ tsp vanilla extract
13. Drizzle over the completely cooled cake. Let it set before slicing.
14. Tips for Success: Drain that pineapple thoroughly-too

much liquid = a dense cake.

15. Cream cheese and butter should be softened, not melted.
16. Don't overmix once dry ingredients are added to keep the crumb tender.
17. Let the cake cool completely before glazing to prevent melting.
18. Serving Suggestions and Pairings: Pair your pineapple pound cake with:
19. A cold glass of : Blueberry Lemonade
20. A slice of : Unicorn Poke Cake for a fun dessert table
21. Caramel : Apple Pie Cookies for a Southern dessert duo
22. Pumpkin : Delight Dessert to add creamy, cool contrast
23. Easter : Cookies for a holiday-ready spread
24. Storage and Leftover Tips: Store covered at room temp for up to 3 days.
25. Refrigerate for up to 5 days.

SWAPS & NOTES

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TIPS FOR SUCCESS

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

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