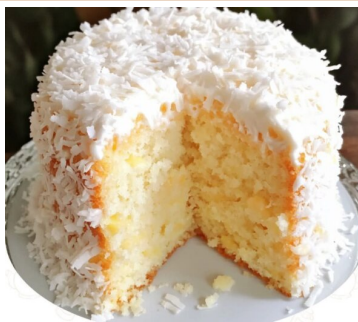


## This Pineapple Coconut Cake Brings Vacation Vibes to Your Kitchen

### Pineapple Coconut Pound Cake



**OVEN**  
**325°F**

**TIME**  
**5 min**

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#### INGREDIENTS

For the Cake:

- 3 cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- 1 cup unsalted butter, softened
- 2  $\frac{1}{2}$  cups granulated sugar
- 5 large eggs
- 1 teaspoon vanilla extract
- $\frac{1}{2}$  teaspoon coconut extract
- 1 cup crushed pineapple, drained (reserve the juice)
- $\frac{1}{2}$  cup sour cream
- 1 cup sweetened shredded coconut

For the Glaze:

- 1 cup powdered sugar
- 2-3 tablespoons reserved pineapple juice or milk
- ... teaspoon coconut extract
- Sweetened shredded coconut ? for garnish (optional)

#### DIRECTIONS

1. ? Preheat and Prep: Preheat oven to 325°F (160°C). Generously grease and flour a 10-inch Bundt or tube pan.
2. ? Mix Dry Ingredients: In a medium bowl, whisk together flour, baking powder, and salt. Set aside.
3. ? Cream Butter and Sugar: In a large bowl, beat the butter and sugar until light and fluffy-about 4-5 minutes.
4. ? Add Eggs and Extracts: Add eggs one at a time, beating well after each. Mix in vanilla and coconut extracts.
5. ? Add Pineapple and Sour Cream: Stir in the drained crushed pineapple and sour cream until evenly incorporated.
6. ? Combine Wet and Dry: Gradually add the flour mixture, mixing just until combined.
7. ? Fold in Coconut: Gently fold in the shredded coconut.
8. ? Bake: Pour the batter into the prepared pan and smooth the top. Bake for 1 hour 10 minutes to 1 hour 20 minutes, or until a toothpick inserted in the center comes out clean.
9. ? Cool and Glaze: Cool in the pan for 15 minutes, then turn out onto a wire rack. Once completely cool, whisk glaze ingredients together and drizzle over the cake. Garnish with shredded coconut if desired.

#### SWAPS & NOTES

Use full-fat plain Greek yogurt as a substitute.

Extracts: Coconut extract boosts the tropical vibe, but you can omit it if needed.

Bundt Pan Tip: A nonstick bundt pan greased thoroughly with

butter and flour is key to releasing the cake cleanly.

Glaze Tip: For a thicker glaze, use less liquid; for a thinner drizzle, add more pineapple juice.

## TIPS FOR SUCCESS

**Drain Pineapple Well:** Excess juice can throw off the moisture balance.

**Don't Overmix:** Once the flour is in, mix just until combined to avoid a dense cake.

**Cool Completely Before Glazing:** This ensures your glaze sets perfectly instead of soaking in.

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

Original recipe: <https://chefmaniac.com/this-pineapple-coconut-cake-brings-vacation-vibes-to-your-kitchen/>