

Easy Hawaiian Pineapple Cake - Bursting with Flavor and No Frosting Needed

Craving something sweet, simple, and sunshine-filled? This



OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Cake:

- 2 cups all-purpose flour
- 1½ cups granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 can (20 oz) crushed pineapple, with juice
- ½ cup chopped pecans

DIRECTIONS

1. ? Step 1: Prep Your Pan: Preheat oven to 350°F (175°C). Grease a 9x13-inch baking pan or line it with parchment paper.
2. ? Step 2: Mix the Batter: In a large bowl, whisk together:
3. Flour
4. Sugar
5. Baking soda
6. Salt
7. Add:
8. Eggs
9. Vanilla extract
10. Crushed pineapple (with juice)
11. Stir until well combined. Fold in pecans.
12. ? Step 3: Bake: Pour the batter into your prepared pan and smooth the top.
13. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean and the edges are golden.
14. ? Step 4: Cool and Serve: Let the cake cool in the pan on a wire rack. Slice and serve as-is, or top with whipped cream, powdered sugar, or frosting.

SWAPS & NOTES

Nuts: Walnuts work in place of pecans, or leave them out for a nut-free version.

Extra tropical: Add shredded coconut or a touch of cinnamon

for extra flavor.

Frosting: This cake is often served with cream cheese frosting, but a dusting of powdered sugar works too.

Step-by-Step Instructions ? Step 1: Prep Your Pan Preheat oven

to 350°F (175°C) .

TIPS FOR SUCCESS

Don't overmix: Stir just until the ingredients are combined to keep the texture soft and tender.

Juicy is key: Do not drain the pineapple-its juice makes the cake moist and flavorful.

Great for freezing: Wrap slices tightly and freeze for up to 2 months.

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

Original recipe: <https://chefmaniac.com/easy-hawaiian-pineapple-cake-bursting-with-flavor-and-no-frosting-needed/>