

Classic Pineapple Cake with Whipped Coconut Cream

No fancy tools required-just a bowl, a whisk, and a love for fruity desserts.



OVEN
390°F

TIME
10 min

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INGREDIENTS

For the Cake:

- 160g sugar
- 3 eggs
- 160g all-purpose flour
- 1 tsp baking powder
- 1 packet vanilla sugar (or 1 tsp vanilla extract)
- 150g unsalted butter, melted
- 1 can (400g) pineapple in syrup
- 1 tbsp rum (optional)

For the Topping:

- Heavy whipping cream (40% fat)
- Powdered sugar, to taste
- Shredded coconut, as much as you like

DIRECTIONS

- 1.** Preheat & Mix: Preheat the oven to 200°C (390°F).
- 2.** In a mixing bowl, whisk together eggs and sugar until light and foamy. Add flour, baking powder, vanilla sugar, and rum (if using). Mix well.
- 3.** Melt the butter and stir it into the batter.
- 4.** Cut the pineapple slices into 1 cm chunks and add to the batter, along with 4 tbsp of pineapple syrup from the can. Set aside the remaining syrup.
- 5.** Bake the Cake: Pour the batter into a buttered and floured or silicone baking dish.
- 6.** Bake for 40 minutes, or until a toothpick comes out clean.
- 7.** Soak & Cool: Remove the cake from the oven and immediately pour the reserved syrup over the warm cake. Let it soak in while the cake cools.
- 8.** Make the Coconut Whipped Cream: Beat the chilled whipping cream until stiff peaks form. Add powdered sugar to taste and lots of shredded coconut-you decide how coconutty you want it!
- 9.** Serve: Once the cake is fully cooled, serve with a generous spoonful of coconut whipped cream. Optionally top with extra pineapple or a sprinkle of toasted coconut.

TIPS FOR SUCCESS

Don't overmix after adding flour to keep the cake light Use real pineapple syrup for the best flavor boost Let the cake cool fully before topping with cream Add a touch of lime zest to the whipped cream for a citrus kick

