

Southern-Style Elvis Presley Cake with Creamy Frosting

If you're looking for a dessert that's simple to make but delivers



OVEN
350°F

TIME
5 min

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INGREDIENTS

For the Cake:

1 box Duncan Hines Pineapple Supreme Cake Mix (or yellow/white cake mix)

Ingredients as listed on cake box (usually eggs, oil, water)

1 can (8 oz) crushed pineapple in 100% juice (do not drain) ?

1 cup granulated sugar

For the Frosting:

1 stick (½ cup) unsalted butter, softened

8 oz cream cheese, softened

1 tsp vanilla extract

3 cups powdered sugar

1 cup chopped pecans

DIRECTIONS

- 1. Bake the Cake:** Preheat oven to 350°F (175°C). Prepare the cake mix as directed on the box. Pour into a greased 9x13-inch baking pan and bake according to package directions, or until a toothpick inserted in the center comes out clean.
- 2. Make the Pineapple Topping:** While the cake is baking, add crushed pineapple (with juice) and 1 cup sugar to a saucepan. Simmer over medium heat until the sugar dissolves and the mixture thickens slightly, about 5 minutes.
- 3. Soak the Cake:** Let the baked cake cool for 10-15 minutes. Use a fork to poke holes all over the top. Slowly pour the warm pineapple mixture over the cake, letting it soak in.
- 4. Make the Cream Cheese Frosting:** In a large bowl, beat together the softened butter and cream cheese until smooth. Add the vanilla extract, then gradually mix in the powdered sugar until fluffy.
- 5. Frost and Finish:** Spread the frosting over the completely cooled cake. It's okay if some pineapple peeks through—it adds rustic charm. Sprinkle generously with chopped pecans.
- 6. Refrigerate** for 30 minutes if you want clean slices—or dig in warm for gooey Southern goodness.

TIPS FOR SUCCESS

Let the cake cool completely before frosting for best results.

Use full-fat cream cheese for rich, stable frosting.

Don't skip the pineapple juice-this is what gives the cake its signature moistness.

Store covered in the fridge for up to 5 days .

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

Original recipe: <https://chefmaniac.com/southern-style-elvis-presley-cake-with-creamy-frosting/>