

## This Pineapple Juice Cake Is the Sunny Dessert Everyone Asks For

Pineapple Juice Cake - A Sweet Slice of Sunshine



**OVEN**  
**350°F**

**TIME**  
**4 min**

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### INGREDIENTS

For the Cake:

2½ cups all-purpose flour

1 tsp baking powder

½ tsp baking soda

... tsp salt

1 cup unsalted butter, softened

2 cups granulated sugar

4 large eggs

1 tsp vanilla extract

1 cup pineapple juice (fresh or canned)

½ cup sour cream

For the Glaze:

½ cup pineapple juice

... cup unsalted butter

1 cup granulated sugar

½ tsp vanilla extract

### DIRECTIONS

1. Preheat & Prep: Preheat oven to 350°F (175°C).
2. Grease and flour a 9x13-inch baking dish or bundt pan.
3. Make the Batter: In a bowl, whisk together flour, baking powder, baking soda, and salt.
4. In a large mixing bowl, cream butter and sugar with an electric mixer until light and fluffy (about 3-4 minutes).
5. Beat in eggs, one at a time. Stir in vanilla.
6. Alternately mix in the dry ingredients, pineapple juice, and sour cream—beginning and ending with dry ingredients. Mix just until combined.
7. Bake: Pour batter into the prepared pan and smooth the top.
8. Bake for 35-40 minutes (9x13) or 50-60 minutes (bundt), until a toothpick comes out clean.
9. Cool in pan for 10 minutes, then transfer to a wire rack.
10. Make the Glaze: In a saucepan, combine pineapple juice, butter, and sugar.
11. Heat over medium, stirring until butter melts and sugar dissolves.
12. Bring to a gentle simmer and cook 3-4 minutes, until slightly thickened.
13. Stir in vanilla.
14. Glaze & Serve: While the cake is still warm, poke holes with a skewer and pour the glaze over the cake.
15. Let it soak in and cool completely before serving.
16. Garnish if desired and enjoy!

## TIPS FOR SUCCESS

Use room-temperature ingredients for smooth batter and even baking.

Don't overmix the batter-just stir until combined for a tender crumb.

Bundt tip: Grease every crevice and dust with flour or sugar to prevent sticking.

Let the glaze soak into the cake while warm for maximum moisture.

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

Original recipe: <https://chefmaniac.com/this-pineapple-juice-cake-is-the-sunny-dessert-everyone-asks-for/>