

A Sunshine-Infused Pineapple Cake for Sweet Summer Vibes

Pineapple Pound Cake with Pineapple Glaze



OVEN
325°F

TIME
70 min

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INGREDIENTS

For the Cake:

- 1 cup (2 sticks) unsalted butter, room temperature
- 2 cups granulated sugar
- 4 large eggs
- 1 tsp vanilla extract
- $\frac{1}{2}$ tsp almond extract
- 3 cups all-purpose flour
- 1 tsp baking powder
- $\frac{1}{2}$ tsp salt
- 1 cup sour cream or buttermilk
- 1 cup crushed pineapple (drained, reserve juice)

$\frac{1}{2}$ cup pineapple chunks

For the Pineapple Glaze:

- 1 cup powdered sugar
- 2 tbsp pineapple juice (from the reserved can or fresh)
- $\frac{1}{2}$ cup finely chopped pineapple
- 1 tbsp butter

DIRECTIONS

1. **Prep the Pan & Oven:** Preheat oven to 325°F (163°C). Grease and flour a Bundt or tube pan thoroughly.
2. **Cream the Butter and Sugar:** In a large mixing bowl, beat the butter and sugar until light and fluffy.
3. **Add Eggs and Extracts:** Add eggs one at a time, beating well after each. Stir in vanilla and almond extract.
4. **Mix the Dry Ingredients:** In a separate bowl, whisk together flour, baking powder, and salt.
5. **Alternate Wet and Dry:** Add dry ingredients to the creamed mixture alternately with the sour cream, beginning and ending with flour. Mix until just combined.
6. **Add Pineapple:** Gently fold in the crushed pineapple and pineapple chunks.
7. **Bake:** Pour the batter into your prepared pan. Bake for 60-70 minutes, or until a toothpick inserted in the center comes out clean.
8. **Let the cake cool in the pan for 10-15 minutes, then invert onto a wire rack to cool completely.**

SWAPS & NOTES

& Swaps Sour cream vs. buttermilk : Either keeps the crumb moist-use what you have.

Crushed pineapple : Canned works beautifully, just be sure to drain and save that juice for the glaze.

Almond extract : Optional, but gives the cake a lovely depth that complements the pineapple.

Add a handful of shredded coconut to the batter and serve it next to Easy Coconut Macaroons. ???

