

God Bless America Cake - A Moist Pineapple Coconut Dessert Dream

Pineapple Coconut God Bless America Cake



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Cake:

- 1 (20 oz.) can crushed pineapple (with juice)
- 2 large eggs
- ... cup vegetable oil
- 1 cup granulated sugar
- $\frac{1}{2}$ cup brown sugar
- 2 cups all-purpose flour
- 2 tsp baking soda
- $\frac{1}{2}$ tsp salt

For the Icing:

- 1 (12 oz.) can evaporated milk
- 1 cup (2 sticks) unsalted butter
- $\frac{1}{2}$ cups sugar
- 2 cups shredded coconut
- 1 cup pecans, chopped and toasted
- 1 tsp vanilla extract
- ... tsp salt

Instructions:

1. Preheat & Prep:
2. Mix the Batter:
3. Bake:
4. Make the Icing:
5. Ice the Cake:
6. Cool and Serve:

Tips for Success:

Don't drain the pineapple-you need all the juice for moisture.

Toast your pecans in a dry pan for 4-5 minutes until fragrant.

Want a more decadent vibe? Add ½ tsp of coconut extract to the icing.

Let the icing fully soak and set before serving for best results.

Storage & Leftovers:

Fridge: Store in an airtight container for up to 5 days.

Freezer: Freeze slices individually wrapped for up to 2 months. Thaw overnight in the fridge.

Serving Suggestions & Pairings:

Fresh berries or whipped cream

A cold glass of milk or lemonade

DIRECTIONS

1. **Preheat & Prep:** Preheat your oven to 350°F (175°C) and lightly grease a 9x13-inch baking dish.
2. **Mix the Batter:** In a large bowl, whisk together the eggs, sugars, vegetable oil, and crushed pineapple with juice. Gradually mix in the flour, baking soda, and salt until just combined.
3. **Bake:** Pour the batter into your prepared dish and bake for 25-30 minutes, or until a toothpick comes out clean.
4. **Make the Icing:** While the cake bakes, heat evaporated milk, butter, and sugar in a saucepan over medium-high heat. Bring to a boil, then reduce to a simmer for 10 minutes, stirring occasionally.
5. **Remove from heat** and stir in coconut, toasted pecans, vanilla, and salt.
6. **Ice the Cake:** As soon as the cake comes out of the oven, pour the hot icing over the top. Use a spatula to spread evenly so it soaks in.
7. **Cool and Serve:** Let the cake cool completely and the icing set before slicing. Serve at room temperature or chilled from the fridge.
8. **Tips for Success:** Don't drain the pineapple-you need all the juice for moisture.
9. **Toast your pecans** in a dry pan for 4-5 minutes until fragrant.
10. **Want a more decadent vibe?** Add ½ tsp of coconut extract to the icing.
11. **Let the icing fully soak** and set before serving for best results.
12. **Storage & Leftovers:** Fridge: Store in an airtight container for up to 5 days.

13. Freezer: Freeze slices individually wrapped for up to 2 months. Thaw overnight in the fridge.
14. Serving Suggestions & Pairings: This tropical sheet cake is perfect with:
15. Fresh berries or whipped cream
16. A cold glass of milk or lemonade
17. Hot coffee for a sweet afternoon pick-me-up
18. For a full dessert spread, pair it with:
19. Coconut : Macaroons for more coconut bliss
20. Unicorn : Poke Cake for colorful party vibes
21. Big : Family Banana Pudding for another southern classic
22. Pumpkin : Delight Dessert to balance seasons
23. Easter : Cookies for a festive treat platter
24. Final Thoughts: Pineapple Coconut God Bless America Cake is the kind of nostalgic, crowd-pleasing dessert that deserves a spot in every baker's rotation. It's warm, gooey, sweet, and satisfying-with just enough texture to keep each bite interesting.
25. Whether you're hosting a patriotic party or just love tropical flavors, this cake is a star.

TIPS FOR SUCCESS

Don't drain the pineapple -you need all the juice for moisture.

Toast your pecans in a dry pan for 4-5 minutes until fragrant.

Add ½ tsp of coconut extract to the icing.

Let the icing fully soak and set before serving for best results.

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

Original recipe: <https://chefmaniac.com/god-bless-america-cake-a-moist-pineapple-coconut-dessert-dream/>