

Pineapple Paradise Cake - A Fluffy, Tropical Dessert with Pistachio Cream

Meet Your New Favorite Dessert: Pineapple Paradise Cake



OVEN
350°F

TIME
35 min

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INGREDIENTS

Cake Base:

- 1 box angel food cake mix
- 1 (3.4 oz) box pistachio pudding mix
- 3 eggs
- $\frac{1}{4}$ cup vegetable oil
- 1 (20 oz) can crushed pineapple with juices

Frosting:

- $\frac{2}{3}$ cup whole milk
- 1 (8 oz) tub Cool Whip, thawed
- Chopped pistachios, for garnish (optional)

DIRECTIONS

- Step 1: Preheat & Prepare:** Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish.
- Step 2: Mix the Cake Batter:** In a large bowl, combine:
 - Angel food cake mix
 - Pistachio pudding mix
 - Eggs
 - Vegetable oil
 - Crushed pineapple (with juices)
- Step 3: Bake:** Pour the batter into the greased baking dish and spread evenly. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean. Let the cake cool completely before frosting.
- Step 4: Make the Frosting:** In a bowl, whisk together:
 - Whole milk
 - Let the mixture thicken for about 5 minutes. Gently fold in the Cool Whip until smooth and fully blended.
- Step 5: Frost & Chill:** Spread the pistachio whipped topping evenly over the cooled cake. Chill in the refrigerator for at least 2 hours to set. Before serving, sprinkle with chopped pistachios if desired.

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

Original recipe: <https://chefmaniac.com/pineapple-paradise-cake-a-fluffy-tropical-dessert-with-pistachio-cream/>