

## Pineapple Coconut Dream Cake: The Ultimate Tropical Poke Cake

This recipe relies on a few smart shortcuts to make it extra easy.



**OVEN**  
**350°F**

**TIME**  
**5-7 min**

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### INGREDIENTS

For the Cake: 1 (15.25 oz) box Yellow or Butter Golden Cake Mix

Ingredients called for on the cake mix box (usually eggs, oil, and water)

1 (20 oz) can Crushed Pineapple, undrained

For the Dreamy Coconut Frosting: 1 (8 oz) container Whipped Topping (like Cool Whip), thawed

1 (3.4 oz) box Instant Vanilla Pudding Mix (just the dry mix)

1 cup Milk

1/2 cup Sweetened Shredded Coconut

Toasted Coconut, for garnish (optional)

**Cake Mix:** A yellow cake mix provides a rich, buttery flavor that complements the pineapple beautifully. A classic white cake mix also works well for a lighter version.

**Pineapple:** Do NOT drain the canned pineapple! The juice is essential for creating the super moist texture of the cake.

**Frosting:** For the best results, use full-fat whipped topping and whole milk to make the frosting thick and creamy. Make sure the whipped topping is fully thawed before you begin.

**Toasted Coconut:** For an extra layer of nutty flavor and a beautiful presentation, I highly recommend toasting some coconut for the garnish. Just spread it on a dry baking sheet and bake at 350°F for 5-7 minutes, watching carefully until it's golden

brown.

#### Step-by-Step Instructions:

**Prepare and Bake the Cake:** Preheat your oven to 350°F (175°C). Grease and flour a 9x13 inch baking pan.

**Mix the Batter:** In a large bowl, prepare the cake mix according to the package directions, using the eggs, oil, and water it calls for. Once the batter is smooth, fold in the entire can of undrained crushed pineapple. Stir gently until just combined.

**Bake:** Pour the batter into your prepared pan and spread it evenly. Bake for 30-35 minutes, or until a wooden skewer or toothpick inserted into the center comes out clean.

**Cool Completely:** Let the cake cool completely in the pan on a wire rack. This is a crucial step! If you try to frost a warm cake, the topping will melt into a soupy mess. This can take at least an hour.

**Make the Dreamy Frosting:** While the cake cools, prepare the frosting. In a medium bowl, whisk together the dry instant vanilla pudding mix and the milk until it's smooth and begins to thicken, about 2 minutes.

**Combine:** Gently fold the thawed whipped topping and the shredded coconut into the pudding mixture until everything is evenly combined. Try not to overmix, as you want to keep the frosting light and airy.

**Frost and Chill:** Once the cake is completely cool, spread the frosting evenly over the top. Garnish with toasted coconut, if desired.

**Chill is a Must:** Cover the cake and refrigerate for at least 4 hours, but overnight is even better.

This chilling time allows the frosting to set up and the flavors to meld into the cake, creating that signature dreamy texture.

#### Tips for Success:

**Don't Overmix:** When you add the pineapple to the batter and when you fold the whipped topping into the frosting, mix only until just combined to keep the final texture light and tender.

**Patience is Key:** The most important tip for this cake is to let it cool completely before frosting and to let it chill sufficiently after. Don't rush these steps!

**Poke for Extra Moisture:** For an even more intense pineapple flavor, you can gently poke holes all over the warm cake with a fork (poke cake style!) before it cools. This helps the pineapple juice seep even deeper into the cake.

#### Serving Suggestions and Pairings:

##### Storage and Leftover Tips:

**Storage:** This cake must be stored in the refrigerator due to the dairy-based frosting. Cover it tightly with plastic wrap or a lid. It will stay fresh and delicious for up to 4 days. In my

opinion, it tastes best on day two!

More Recipes You Will Love:

For another fun and colorful dessert, see [How This Unicorn Poke Cake Became My Favorite Party Trick](#).

When you're craving a no-bake treat, [This Grasshopper Pie is My Favorite No-Bake Dessert with a Mint Chocolate Twist](#).

For an autumnal twist on a bite-sized treat, [These Caramel Apple Pie Cookies Are My Favorite Fall Treat](#).

Final Thoughts:

## DIRECTIONS

- 1. Prepare and : Bake the Cake:** Preheat your oven to 350°F (175°C). Grease and flour a 9x13 inch baking pan.
- 2. Mix the : Batter:** In a large bowl, prepare the cake mix according to the package directions, using the eggs, oil, and water it calls for. Once the batter is smooth, fold in the entire can of undrained crushed pineapple. Stir gently until just combined.
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9. **Tips for Success: Don't Overmix:** When you add the pineapple to the batter and when you fold the whipped topping into the frosting, mix only until just combined to keep the final texture light and tender.
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11. **Poke for : Extra Moisture:** For an even more intense pineapple flavor, you can gently poke holes all over the warm cake with a fork (poke cake style!) before it cools. This helps the pineapple juice seep even deeper into the cake.
12. **Serving Suggestions and Pairings:** This cake is a star all on its own, served chilled straight from the refrigerator. The cool, creamy frosting and moist cake are incredibly refreshing on a warm day. For a truly tropical experience, serve it alongside a tall, cool glass of This Blueberry Lemonade, which offers a perfect tart counterpoint to the sweet cake.
13. **Storage and Leftover Tips: Storage:** This cake must be stored in the refrigerator due to the dairy-based frosting. Cover it tightly with plastic wrap or a lid. It will stay fresh and delicious for up to 4 days. In my opinion, it tastes best on day two!
14. **More Recipes You Will Love:** If you're a fan of easy, delicious desserts that are perfect for sharing, you'll love these other recipes:
15. For another fun and colorful dessert, see : [How This Unicorn Poke Cake Became My Favorite Party Trick](#).
16. When you're craving a no-bake treat, : [This Grasshopper Pie is My Favorite No-Bake Dessert with a Mint Chocolate Twist](#).
17. For an autumnal twist on a bite-sized treat, : [These Caramel Apple Pie Cookies Are My Favorite Fall Treat](#).
18. **Final Thoughts:** This Pineapple Coconut Dream Cake is one of the easiest and most rewarding cakes you can make. It's consistently moist, packed with bright, sunny flavors, and beloved by both kids and adults. It's the perfect dessert to have in your back pocket for any gathering.
19. I hope you'll give this dreamy recipe a try! Let me know what you think in the comments below, and be sure to follow us on social media for more simple and delicious ideas.

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/pineapple-coconut-dream-cake-the-ultimate-tropical-poke-cake/>