

## Heavenly White Chocolate Pineapple Cake That Melts in Your Mouth

Welcome to your new dessert obsession: the



**OVEN**  
**350°F**

**TIME**  
**3-4 min**

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### INGREDIENTS

#### Cake Batter:

- 2 1/2 cups all-purpose flour
- 2 1/2 tsp baking powder
- 1/2 tsp salt
- 1 1/4 cups unsalted butter, room temperature
- 2 cups granulated sugar
- 4 large eggs, room temperature
- 1 tsp vanilla extract
- 1 cup crushed pineapple, drained
- 1 cup whole milk
- 1 cup white chocolate chips

#### Frosting:

- 1 cup heavy cream
- 1/4 cup powdered sugar
- 1 1/2 cups white chocolate, melted

#### Garnish (Optional):

- 1/2 cup shredded coconut
- White chocolate shavings

### DIRECTIONS

- 1. Prep & Preheat:** Preheat oven to 350°F (175°C). Grease and flour four 8-inch round cake pans.
- 2. Mix the Dry Ingredients:** In a medium bowl, whisk together flour, baking powder, and salt.
- 3. Cream the Butter & Sugar:** Beat softened butter and granulated sugar until light and fluffy (about 3-4 minutes). Add eggs one at a time, then stir in vanilla extract.
- 4. Build the Batter:** Alternate adding flour mixture and milk into the butter mixture, starting and ending with the flour. Mix until just combined. Gently fold in the pineapple and white chocolate chips.
- 5. Bake the Cakes:** Divide the batter among the prepared pans. Bake for 25-30 minutes, or until a toothpick comes out clean. Cool in pans for 10 minutes, then transfer to wire racks to cool completely.
- 6. Make the Frosting:** Whip heavy cream, powdered sugar, and vanilla until stiff peaks form. Gently fold in melted white chocolate until silky smooth.
- 7. Assemble:** Stack the cooled cake layers, spreading frosting in between. Finish by frosting the top and sides. Garnish with coconut and white chocolate shavings.

### SWAPS & NOTES

**Milk:** Substitute with coconut milk for an even more tropical flavor.

**Pineapple:** Canned pineapple works best here, but fresh pineapple that's been well-drained can also be used.

**White Chocolate Chips:** You can use chopped white chocolate bars for a more melty texture.

**Prep & Preheat:** Preheat oven to 350°F (175°C).

## TIPS FOR SUCCESS

**Don't Overmix:** Keep the batter light by mixing only until ingredients are just combined.

**Cool Completely:** Ensure cakes are fully cooled before frosting to avoid melting.

**Chill Before Serving:** Refrigerating the frosted cake for an hour before slicing helps it hold together beautifully.

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

Original recipe: <https://chefmaniac.com/heavenly-white-chocolate-pineapple-cake-that-melts-in-your-mouth/>