

Hawaiian Pineapple Cake: A Tropical Treat

The Island Influence in American Baking



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

to create this moist and tropical Hawaiian Pineapple Cake:

For the Cake: 2 cups all-purpose flour 2 cups granulated sugar 2 teaspoons baking soda 1/2 teaspoon salt 1 (20 ounce) can crushed pineapple , undrained 2 large eggs , at room temperature 1 teaspoon vanilla extract:

DIRECTIONS

1. Steps for the : Recipe
2. Let's bake this slice of tropical paradise!
3. Prepare : Oven & Pan:
4. Preheat your oven to 350°F (175°C). Grease and flour a 9x13 inch baking pan.
5. Combine : Dry Ingredients:
6. In a large mixing bowl, whisk together the all-purpose flour, granulated sugar, baking soda, and salt.
7. Combine : Wet Ingredients:
8. Add the undrained crushed pineapple, eggs, and vanilla extract to the dry ingredients.
9. Mix : Batter:
10. Using an electric mixer on low speed, beat the ingredients until just combined. Increase speed to medium and beat for 2-3 minutes, scraping down the sides of the bowl as needed, until the batter is smooth. Do not overmix after the initial combining.
11. Pour and : Bake:
12. Pour the cake batter evenly into your prepared 9x13 inch baking pan.
13. Bake for 30-35 minutes, or until a wooden skewer or toothpick inserted into the center of the cake comes out clean.
14. Cool : Cake:
15. Remove the cake from the oven and let it cool completely in the pan on a wire rack before frosting. This is crucial!
16. Make the : Cream Cheese Frosting:
17. While the cake cools, in a large mixing bowl, beat the softened cream cheese and softened butter with an electric mixer until very smooth and creamy, about 2-3 minutes. Gradually add the sifted powdered sugar, 1

cup at a time, beating on low speed until fully incorporated. Beat in the vanilla extract. If the frosting is too thick, add milk or cream, 1 tablespoon at a time, until it reaches a smooth, spreadable consistency.

18. Frost & : Serve:
19. Once the cake is completely cool, spread the cream cheese frosting evenly over the top. If desired, sprinkle with toasted shredded coconut or chopped pecans for garnish. Slice and serve!

SWAPS & NOTES

Crushed Pineapple: Do not drain the crushed pineapple! The juice is crucial for the cake's moisture and flavor.

Eggs: Room temperature eggs incorporate better into the batter, leading to a more uniform crumb.

Vanilla Extract: Use a good quality vanilla extract for the best flavor.

TIPS FOR SUCCESS

Do NOT Drain Pineapple: This is the most important tip!

The juice from the crushed pineapple is vital for the cake's incredible moisture.

Don't Overmix Batter: Mix only until the ingredients are just combined and smooth.

Overmixing can lead to a tougher cake.

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

Original recipe: <https://chefmaniac.com/hawaiian-pineapple-cake-a-tropical-treat/>