

Pineapple Heaven Cake: A Tropical Dream Dessert

The Sweet Appeal of Tropical Cakes



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

to create this moist and tropical Pineapple Heaven Cake:

For the Cake Base: 1 (15.25 ounce) box yellow cake mix (plus ingredients called for on box: typically eggs, oil, water) 1 (20 ounce) can crushed pineapple , undrained:

DIRECTIONS

1. instructions for the additional ingredients (eggs, oil, water/milk), but then incorporate them into this recipe's steps.
2. Crushed : Pineapple:
3. drain the crushed pineapple! The juice is absolutely crucial for the cake's moisture and tropical flavor. Use a standard 20-ounce can.
4. Cream : Cheese:
5. Ensure your cream cheese is completely softened to room temperature for a smooth, lump-free topping. Full-fat cream cheese is recommended for the best texture.
6. Whipped : Topping:
7. Thawed frozen whipped topping (like Cool Whip) provides the light, airy texture and stability for the topping. Homemade whipped cream might be too delicate and less stable for this type of cake.
8. Powdered : Sugar (for topping):
9. Sifting the powdered sugar is highly recommended to avoid lumps in your topping.
10. Garnishes:
11. Toasted shredded coconut adds a lovely texture and tropical flair. Fresh pineapple chunks or maraschino cherries can add visual appeal and extra fruitiness.
12. Steps for the : Recipe
13. Let's bake this slice of tropical paradise!
14. Prepare : Oven & Pan:
15. Preheat your oven to 350°F (175°C). Grease and flour a 9x13 inch baking pan.
16. Combine : Cake Base Ingredients:
17. In a large mixing bowl, combine the yellow cake mix, all the ingredients called for on the cake mix box

(typically eggs, oil, and water/milk), and the undrained crushed pineapple.

18. Mix : Batter:
19. 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.
20. Pour and : Bake:
21. Pour the cake batter evenly into your prepared 9x13 inch baking pan.
22. Bake for 30-35 minutes, or until a wooden skewer or toothpick inserted into the center of the cake comes out clean.
23. Cool : Cake:
24. Remove the cake from the oven and let it cool
25. completely

SWAPS & NOTES

Cake Mix: A yellow cake mix is classic for this recipe as its subtle flavor allows the pineapple to shine.

Follow the box instructions for the additional ingredients (eggs, oil, water/milk), but then incorporate them into this recipe's steps.

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

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/pineapple-heaven-cake-a-tropical-dream-dessert/>