

Easy Pineapple Coconut Cake: Moist & Delicious Tropical Dessert

Transport yourself to a tropical paradise with every bite of this delightful



OVEN
350°F

TIME
25-30 min

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INGREDIENTS

- 1 can (20 oz) crushed pineapple (undrained, with juice)
- 2 large eggs
- 1/4 cup vegetable oil
- 1 cup granulated sugar
- 1/2 cup brown sugar, packed
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 can (12 oz) evaporated milk
- 1 cup butter, unsalted, cut into pieces
- 1 1/2 cups granulated sugar
- 2 cups shredded coconut (sweetened or unsweetened, depending on preference)
- 1 cup chopped pecans
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

DIRECTIONS

1. Let's get this delicious : Pineapple Coconut Cake baking and iced!
2. Preheat : Oven & Prep Dish: Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish thoroughly.
3. Mix : Cake Ingredients: In a large mixing bowl, combine the entire can (20 oz) of undrained crushed pineapple, 2 eggs, 1/4 cup vegetable oil, 1 cup granulated sugar, and 1/2 cup packed brown sugar. Mix well with a whisk or electric mixer until thoroughly combined.
4. Add : Dry Cake Ingredients: In a separate medium bowl, whisk together the 2 cups all-purpose flour, 2 teaspoons baking soda, and 1/2 teaspoon salt. Gradually add these dry ingredients to the wet pineapple mixture, mixing on low speed or by hand until just combined. Be careful not to overmix.
5. Bake : Cake: Pour the cake batter evenly into the prepared 9x13-inch baking dish. Place in the preheated oven and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.
6. Prepare : Icing (While Cake Bakes): While the cake is baking, prepare the icing. In a medium saucepan, combine the 1 can (12 oz) evaporated milk, 1 cup unsalted butter (cut into pieces), and 1 1/2 cups granulated sugar. Bring the mixture to a boil over medium heat, stirring occasionally to ensure the sugar dissolves. Once boiling, reduce the heat to a simmer and continue to cook for 10 minutes, stirring frequently to prevent scorching.
7. Add : Coconut & Pecans to Icing: Remove the saucepan from the heat. Stir in the 2 cups shredded coconut, 1

cup chopped pecans, 1 teaspoon vanilla extract, and 1/4 teaspoon salt. Mix well until everything is evenly distributed.

8. **Pour : Icing Over Hot Cake:** As soon as the cake comes out of the oven, while it's still hot, carefully pour the warm icing evenly over the entire surface of the cake. The warm cake will absorb some of the delicious icing.
9. **Cool & : Enjoy:** Let the cake cool completely at room temperature. As it cools, the icing will set and the flavors will meld beautifully. Once cooled, slice and enjoy!

SWAPS & NOTES

Crushed Pineapple: Use crushed pineapple in its own juice.
Do not drain, as the juice is crucial for the cake's moisture.

Oil: Vegetable oil ensures a very moist cake.
Canola oil or other neutral oils work well.

TIPS FOR SUCCESS

Do Not Drain Pineapple: The juice from the crushed pineapple is essential for the cake's moisture.

Don't Overmix Cake Batter: Mix just until the dry ingredients are incorporated to keep the cake tender.

Watch the Icing: When simmering the icing, stir frequently to prevent it from sticking to the bottom and scorching.

Pour Icing on Hot Cake: Pouring the warm icing over the hot cake allows it to soak in, enhancing the cake's moisture and flavor.

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

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