

Easy Hawaiian Pineapple Cake: Moist & Delicious with Cream Cheese Frosting

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



OVEN
350°F

TIME
30-35 min

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INGREDIENTS

2 cups all-purpose flour
2 cups granulated sugar
2 large eggs
1 tsp baking soda
1 tsp vanilla extract
Pinch of salt (about 1/4 teaspoon)
1 (20 oz) can crushed pineapple (undrained, in its own juice)
1 cup chopped nuts (optional, pecans or walnuts recommended)
1/2 cup (1 stick) butter, unsalted, softened
1 (8 oz) package cream cheese, softened
1 1/2 cups confectioners' sugar (powdered sugar)
Coconut for garnish (optional, shredded or flaked)

DIRECTIONS

1. Let's get this delicious : Hawaiian Pineapple Cake baking and frosted!
2. Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking pan thoroughly. You can also line it with parchment paper, leaving an overhang on the sides for easier removal.
3. Mix : Cake Ingredients: In a large mixing bowl, combine all the cake ingredients: 2 cups all-purpose flour, 2 cups granulated sugar, 2 large eggs, 1 teaspoon baking soda, 1 teaspoon vanilla extract, and a pinch of salt. Add the entire 1 (20 oz) can of undrained crushed pineapple (including its juice) and the 1 cup chopped nuts (if using). Mix well with a whisk or electric mixer until all ingredients are thoroughly combined and the batter is smooth.
4. Pour & : Bake Cake: Pour the batter evenly into the prepared 9x13-inch baking pan. Spread it out smoothly with a spatula. Bake for 30-35 minutes, or until a toothpick inserted into the center of the cake comes out clean.
5. Cool : Cake: Remove the cake from the oven and transfer the pan to a wire rack. Let the cake cool completely in the pan before attempting to frost it. This is crucial; frosting a warm cake will cause the frosting to melt.
6. For the : Cream Cheese Frosting:
7. Beat : Butter & Cream Cheese: To make the cream cheese frosting, in a large bowl, using an electric mixer, beat the 1/2 cup softened unsalted butter and 1 (8 oz) package softened cream cheese together until smooth and creamy, about 2-3 minutes.

8. Add : Vanilla & Sugar: Add in the 1 teaspoon vanilla extract. Gradually mix in the 1 ½ cups confectioners' sugar, about 1/2 cup at a time, beating on low speed until incorporated. Once all sugar is added, beat on medium-high speed until the frosting is light, fluffy, and fully combined.
9. Frost : Cooled Cake: Once the cake has cooled completely, spread the prepared cream cheese frosting evenly over the top of the cake, using an offset spatula.
10. Garnish: If desired, sprinkle generously with coconut (shredded or flaked) for garnish.

SWAPS & NOTES

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

Nuts (Optional): Chopped pecans or walnuts add a lovely crunch and nutty flavor.

Eggs: Large eggs at room temperature blend best into the batter.

TIPS FOR SUCCESS

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

Mix Well (But Don't Overmix): Ensure all ingredients are thoroughly combined, but stop mixing once the batter is smooth to avoid developing too much gluten, which can make the cake tough.

Cool Cake Completely: This is the golden rule for frosting!

Frosting a warm cake will result in a melted, runny mess.

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

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