

## Juicy Pineapple Heaven Cake: Moist, Fluffy & Tropical Delight

To bake this tropical delight, you'll need:



OVEN  
**350°F**

TIME  
**50-60 min**

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### INGREDIENTS

For the Glaze: 2 tablespoons pineapple juice (reserved from drained crushed pineapple or from a can) 1 cup powdered sugar:

### DIRECTIONS

1. Preparation:
2. 15 minutes
3. 60 minutes

### SWAPS & NOTES

**Crushed Pineapple:** Using well-drained crushed pineapple is key for moisture and flavor without making the cake soggy.

You can also use pineapple tidbits, finely chopped, if you prefer more defined pineapple pieces in your cake.

**Sour Cream:** Full-fat sour cream gives the best moisture and richness.

You can substitute with plain Greek yogurt for a tangier and slightly lighter crumb.

### TIPS FOR SUCCESS

**Drain Pineapple Well:** This is crucial!

Excess moisture from the crushed pineapple can make your cake dense or soggy.

Press out as much liquid as possible.

**Room Temperature Ingredients:** Ensure butter and eggs are at room temperature for proper emulsification and a smooth batter.

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

Original recipe: <https://chefmaniac.com/juicy-pineapple-heaven-cake-moist-fluffy-tropical-delight/>