

Pineapple Heaven Cake: Incredibly Moist, Sweet & Easy Recipe

Pineapple Heaven Cake: An Incredibly Moist, Sweet, and Utterly Divine Tropical Delight!



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

1 1/2 cups all-purpose flour
1 tsp baking powder
1/2 tsp salt
1/2 cup (1 stick) unsalted butter, softened
1 cup granulated sugar
2 large eggs
1 tsp vanilla extract
1 can (20 oz) crushed pineapple, undrained (the juice is crucial!)
1/2 cup milk (whole or 2%)
1 cup powdered sugar (confectioners' sugar)
2-3 tablespoons milk (or pineapple juice from the can, for extra flavor!)
1/2 teaspoon vanilla extract
Optional: Toasted coconut flakes or chopped pecans for garnish

Swaps and Notes:

Crushed Pineapple (Undrained!): This is the star and the secret to the cake's heavenly moisture. Do NOT drain the pineapple; the juice is essential for the batter.

Unsalted Butter: Softened to room temperature is crucial for proper creaming with the sugar. If using salted butter, omit the 1/2 tsp of salt in the cake batter.

Granulated Sugar: Provides the main sweetness and contributes to the cake's texture.

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

Vanilla Extract: Pure vanilla extract will give the best flavor.

Milk: Whole or 2% milk works well. Buttermilk could also be used for a slightly tangier flavor and even more moisture.

Glaze Liquid: Using a little pineapple juice from the can (after measuring out the crushed pineapple) in the glaze will intensify the pineapple flavor.

Garnish: Toasted coconut flakes add a tropical flair and lovely crunch. Chopped pecans also pair well.

Don't Overmix: As with most cakes, mix the dry ingredients into the wet just until combined to ensure a tender crumb.

Directions:

Preheat Oven & Prep Pan: Preheat your oven to 350°F (175°C). Thoroughly grease and flour a 9x13 inch baking pan. (Alternatively, you can use a 9-inch bundt pan - just grease and flour very well, or use a baking spray with flour).

Whisk Dry Ingredients: In a medium bowl, whisk together the all-purpose flour, baking powder, and salt. Set aside.

Cream Butter & Sugar: In a large mixing bowl (using a stand mixer with a paddle attachment or a handheld electric mixer), cream together the softened unsalted butter and granulated sugar until light and fluffy, about 2-3 minutes. Scrape down the bowl as needed.

Add Eggs & Vanilla: Beat in the large eggs one at a time, mixing well after each addition until fully incorporated. Then, stir in the vanilla extract.

Combine Wet with Dry: Gradually add the whisked dry ingredients mixture to the wet mixture, alternating with the milk. Begin and end with the dry ingredients. Mix on low speed (or by hand with a spatula) until just combined. Do not overmix; a few lumps are fine, but overmixing can lead to a tougher cake.

Fold in Pineapple: Gently fold in the undrained crushed pineapple (including all its juice!) until it is evenly distributed throughout the batter.

Pour & Bake: Pour the batter evenly into the prepared baking pan and smooth the top with a spatula. Bake for 30-35 minutes for a 9x13 inch pan, or 45-55 minutes for a bundt pan (time will vary based on pan size and oven), or until the cake is golden brown and a toothpick inserted into the center comes out clean.

Cool Cake: Let the cake cool in the pan for 10-15 minutes. This helps it set before transferring. Then, carefully invert the cake onto a wire rack to cool completely. It's crucial for the cake to be

completely cool before glazing.

Prepare the Glaze (Optional but Recommended):

Whisk Glaze Ingredients: In a small bowl, whisk together the powdered sugar, 2-3 tablespoons milk (or pineapple juice), and $\frac{1}{2}$ teaspoon vanilla extract until smooth and a drizzling consistency is reached. Adjust the amount of liquid for your desired thickness.

Glaze & Garnish:

DIRECTIONS

1. Making this : Pineapple Heaven Cake is a straightforward baking process that promises a wonderfully moist and flavorful result!
2. Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Thoroughly grease and flour a 9x13 inch baking pan. (Alternatively, you can use a 9-inch bundt pan - just grease and flour very well, or use a baking spray with flour).
3. Whisk : Dry Ingredients: In a medium bowl, whisk together the all-purpose flour, baking powder, and salt. Set aside.
4. Cream : Butter & Sugar: In a large mixing bowl (using a stand mixer with a paddle attachment or a handheld electric mixer), cream together the softened unsalted butter and granulated sugar until light and fluffy, about 2-3 minutes. Scrape down the bowl as needed.
5. Add : Eggs & Vanilla: Beat in the large eggs one at a time, mixing well after each addition until fully incorporated. Then, stir in the vanilla extract.
6. Combine : Wet with Dry: Gradually add the whisked dry ingredients mixture to the wet mixture, alternating with the milk. Begin and end with the dry ingredients. Mix on low speed (or by hand with a spatula) until just combined. Do not overmix; a few lumps are fine, but overmixing can lead to a tougher cake.
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 11. **Glaze & Garnish::** Glaze Cake: Once the cake is completely cooled, drizzle the prepared glaze generously over the top, allowing it to drip down the sides.
 12. **Garnish:** Garnish with optional toasted coconut flakes or chopped pecans if desired for extra flavor and visual appeal. Slice and serve!
 13. **Tips for Success: Do NOT Drain Pineapple:** This is the #1 secret! The juice from the crushed pineapple is vital for the cake's incredible moisture.
 14. **Room : Temperature Butter:** Ensures proper creaming with sugar, leading to a tender cake.
 15. **Don't : Overmix:** Mix only until the dry ingredients are just combined. Overmixing develops gluten, which can make the cake tough.
 16. **Cool : Completely Before Glazing:** Glazing a warm cake will cause the glaze to melt and run off, making a mess and not setting properly.
 17. **Grease & : Flour Well:** Especially important for a Bundt pan, to ensure easy release.
 18. **Serving Suggestions and Pairings:** This Pineapple Heaven Cake is a wonderfully moist and flavorful dessert that's perfect for any occasion!
 19. **Dessert:** Serve plain, or with a dollop of whipped cream or a scoop of vanilla ice cream.
 20. **Potlucks & : Picnics:** A fantastic make-ahead dessert that travels well.
 21. **Brunch:** A sweet addition to a morning spread.
 22. **Gifting:** Makes a beautiful and delicious homemade gift.
 23. **For other fantastic tropical-inspired or fruit-filled treats,** consider my Strawberry Pineapple Pound Cake or a refreshing drink like my Pina Colada Smoothie.
 24. **Storage and Leftover Tips:** Store any leftover Pineapple Heaven Cake, covered tightly with plastic wrap or in an airtight cake carrier, at room temperature for up to 3-4 days. Due to its high moisture content, it stays fresh well. You can also refrigerate it for up to 1 week. This cake also freezes beautifully! Wrap individual slices or the entire cooled cake (unglazed, if possible) tightly in plastic wrap, then aluminum foil. Store in a freezer-safe bag for up to 3 months. Thaw in the refrigerator overnight or at room temperature.
 25. **More Recipes You Will Love:** If you loved the moist

texture and tropical flavors of this cake, here are a few more delightful dessert recipes that I think you'll absolutely love:

SWAPS & NOTES

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Unsalted Butter: Softened to room temperature is crucial for proper creaming with the sugar.

If using salted butter, omit the $\frac{1}{2}$ tsp of salt in the cake batter.

TIPS FOR SUCCESS

Do NOT Drain Pineapple: This is the #1 secret!

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

Room Temperature Butter: Ensures proper creaming with sugar, leading to a tender cake.

Don't Overmix: Mix only until the dry ingredients are just combined.

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

Original recipe: <https://chefmaniac.com/pineapple-heaven-cake-incredibly-moist-sweet-easy-recipe/>