

## Pineapple Coconut Cake: A Tropical Dessert Dream Come True

Few desserts transport me straight to



**OVEN**  
**350°F**

**TIME**  
**25-30 min**

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### INGREDIENTS

For the Cake:

2 cans (8 oz each) crushed pineapple in juice, drained (reserve juice)

1 $\frac{1}{2}$  cups butter or margarine, softened

3 cups granulated sugar

5 eggs

$\frac{2}{3}$  cup lemon-lime soda (such as 7-Up)

3 cups cake flour (or all-purpose flour)

1 teaspoon lemon extract

1 teaspoon vanilla extract

For the Pineapple Filling:

2 cups granulated sugar

... cup cornstarch

Reserved crushed pineapple

1 cup water

For the Cream Cheese Frosting:

$\frac{1}{2}$  cup butter, softened

1 package (3 oz) cream cheese, softened

4 cups confectioners' sugar

3 to 4 tablespoons reserved pineapple juice

2 cups flaked coconut, for coating

Step-by-Step Instructions:

1. Prepare the Cake Pans & Preheat the Oven:

2. Mix the Cake Batter:

3. Bake the Cakes:

4. Make the Pineapple Filling:

5. Make the Cream Cheese Frosting:

6. Assemble the Cake:

7. Frost the Cake:

8. Serve and Enjoy!:

Pro Tips for the Best Pineapple Coconut Cake:

Use Cake Flour for a Lighter Texture - All-purpose flour works fine, but cake flour gives the cake a more delicate crumb.

Make the Filling Ahead of Time - This allows it to cool completely before assembling the cake.

Chill the Cake Before Slicing - This makes it easier to cut without layers shifting.

Toast the Coconut for Extra Flavor - Lightly toasting the coconut flakes before adding them to the cake adds a nutty depth of flavor.

What to Serve with Pineapple Coconut Cake:

## DIRECTIONS

1. Prepare the Cake Pans & Preheat the Oven: I preheat my oven to 350°F and grease 4 round 8-inch cake pans (or 2 9-inch pans for larger layers). For easy removal, I line the bottoms with wax paper, then grease and flour the paper.
2. Mix the Cake Batter: In a large mixing bowl, I beat the butter on medium speed until it's creamy. Then, I gradually add the sugar, beating until the mixture is light and fluffy.
3. Next, I beat in the eggs, one at a time, ensuring each one is fully incorporated before adding the next.
4. In a separate small bowl, I stir together the lemon-lime soda and 1/3 cup of the reserved pineapple juice.
5. With the mixer on low speed, I alternately mix in the cake flour and soda mixture, beginning and ending with the flour. Once incorporated, I gently mix in the lemon extract and vanilla extract just until combined.
6. Bake the Cakes: I divide the batter evenly into the prepared cake pans and bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
7. After baking, I let the cakes cool in the pans for 10 minutes, then remove them onto wire racks to cool completely.
8. Make the Pineapple Filling: In a 2-quart saucepan, I whisk together the sugar and cornstarch, then stir in the reserved crushed pineapple and water.
9. I cook this mixture over medium heat, stirring constantly until it thickens and comes to a gentle boil. Once thickened, I remove it from the heat and

let it cool completely before assembling the cake.

10. **Make the Cream Cheese Frosting:** In a mixing bowl, I beat together the butter and cream cheese until smooth and creamy.
11. I gradually beat in the confectioners' sugar, followed by the vanilla extract and 3-4 tablespoons of reserved pineapple juice to reach a spreadable consistency.
12. **Assemble the Cake:** I place one cake layer on a serving plate and spread  $\frac{1}{2}$  cup of the pineapple filling evenly over the top, leaving a 1-inch edge to prevent spilling.
13. I repeat this process with the second, third, and fourth layers, stacking and spreading the pineapple filling between each one.
14. **Frost the Cake:** Once the layers are assembled, I frost the sides and top of the cake with the cream cheese frosting, smoothing it out with an offset spatula.
15. For the final touch, I press flaked coconut onto the sides and top of the cake, creating a beautiful snowy-white finish.
16. **Serve and Enjoy!:** I let the cake chill for at least 30 minutes before slicing-this helps the flavors meld together and makes for clean, beautiful slices.
17. **Pro Tips for the Best Pineapple Coconut Cake:** Use Cake Flour for a Lighter Texture - All-purpose flour works fine, but cake flour gives the cake a more delicate crumb.
18. **Make the : Filling Ahead of Time** - This allows it to cool completely before assembling the cake.
19. **Chill the : Cake Before Slicing** - This makes it easier to cut without layers shifting.
20. **Toast the : Coconut for Extra Flavor** - Lightly toasting the coconut flakes before adding them to the cake adds a nutty depth of flavor.
21. **What to Serve with Pineapple Coconut Cake:** This moist, tropical cake pairs well with light, refreshing accompaniments:
22. **Iced : Coffee or Espresso** - The bitterness contrasts beautifully with the cake's sweetness.
23. **A Scoop of : Vanilla Bean Ice Cream** - For an extra indulgent touch.
24. **Fresh : Pineapple or Mango Slices** - Adds even more tropical goodness.
25. **Coconut : Whipped Cream** - A dairy-free alternative that enhances the coconut flavor.

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

Original recipe: <https://chefmaniac.com/pineapple-coconut-cake-a-tropical-dessert-dream-come-true/>