

Two-Ingredient Pineapple Cake: Your Go-To for Effortless Sweetness

lightness and a burst of juicy pineapple flavor



OVEN
350°F

TIME
30-35 min

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INGREDIENTS

1 box (16 oz or standard size) angel food cake mix (dry mix only, do not prepare as directed on box)

1 can (20 oz) crushed pineapple in juice (do not drain, use the entire can including juice)

1 teaspoon vanilla extract (optional, for added depth of flavor)

Whipped topping or coconut whipped cream, for serving

Optional garnishes: toasted coconut flakes, fresh pineapple chunks, or maraschino cherries

DIRECTIONS

- 1.** Preheat : Oven & Prep Dish: Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish with non-stick cooking spray or a thin layer of butter. This helps ensure the cake doesn't stick.
- 2.** Combine : Ingredients: In a large mixing bowl, simply combine the dry angel food cake mix (straight from the box, do not add anything else) and the entire can of crushed pineapple, including all its juice.
- 3.** Stir until : Combined: Stir the mixture gently with a spoon or whisk until it is fully combined and the batter appears fluffy. It will be much thicker than a typical cake batter. Do not overmix; just enough to incorporate.
- 4.** Pour into : Dish: Pour the cake batter evenly into the prepared 9x13-inch baking dish. Spread it gently with a spatula to ensure an even layer.
- 5.** Bake: Place the baking dish in the preheated oven. Bake for 30-35 minutes, or until the top of the cake is golden brown and springs back when lightly touched in the center. A toothpick inserted into the center should come out clean.
- 6.** Cool : Completely: Remove the cake from the oven and let it cool completely in the pan on a wire rack. This is crucial for the cake to set properly and for optimal texture. Do not attempt to top or slice while warm.
- 7.** Top and : Serve: Once the cake is completely cooled, generously spread whipped topping or coconut whipped cream over the top. Add your favorite optional garnishes like toasted coconut flakes, pineapple chunks, or maraschino cherries for extra appeal. Slice and serve!

SWAPS & NOTES

Angel Food Cake Mix: Use a standard box of dry angel food cake mix.

Do not add any other ingredients or follow the package instructions for preparing the cake mix.

We're only using the dry mix powder.

Crushed Pineapple: It is crucial to use the entire can of crushed pineapple, undrained .

TIPS FOR SUCCESS

Do NOT Drain Pineapple: This is the most important instruction!

The juice from the crushed pineapple is the only liquid in the cake, and it reacts with the angel food cake mix to create the cake's unique texture.

Do NOT Add Other Ingredients: Resist the urge to add eggs, water, or oil as directed on the cake mix box.

This recipe solely uses the dry mix and pineapple.

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

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