

No-Fuss Pistachio Pineapple Cake with a Cool Whip Topping

Some recipes are all about the journey, and some are all about the destination. This



OVEN
350°F

TIME
2 min

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INGREDIENTS

- 1 box Angel Food Cake mix
- 1 (3.4 oz) box Instant Pistachio Pudding mix
- 1 1/2 cups cold milk
- 1 (8 oz) tub Cool Whip (or other whipped topping), thawed
- 1 small can (8 oz) crushed pineapple, drained
- 1/2 cup shredded coconut (optional but adds tropical flair!)
- 1/2 cup chopped pistachios (for topping or folding in)
- Maraschino cherries and/or more coconut for garnish (optional)

DIRECTIONS

- 1.** Bake the : Cake: Preheat your oven to 350°F (or according to the box mix instructions). Prepare the angel food cake mix following the directions on the box. Pour the batter into a 9x13-inch pan (or a bundt pan if you prefer). Bake as directed until a cake tester comes out clean. Let the cake cool completely in the pan before proceeding.
- 2.** Make the : Pistachio Topping: In a medium-sized bowl, whisk together the pistachio pudding mix and cold milk for about 2 minutes until it starts to thicken.
- 3.** Fold : It In: Gently fold in the thawed Cool Whip, drained crushed pineapple, and optional shredded coconut. Mix until everything is just combined. Place the bowl in the refrigerator for about 15-20 minutes to allow the topping to set up a bit.
- 4.** Assemble: Once the cake is completely cool, spread the chilled pistachio topping evenly over the top. Sprinkle the chopped pistachios on top, and add any optional garnishes like maraschino cherries or extra shredded coconut for a pop of color and texture.
- 5.** Chill and : Serve: Refrigerate the cake for at least 1 hour before serving. This allows the topping to fully set and the flavors to meld together perfectly.

SWAPS & NOTES

Cake Mix: This recipe is designed for Angel Food Cake mix, which gives it a light, airy base that pairs beautifully with the creamy topping.

However, you could try this with a white or yellow cake mix

for a denser, more classic cake texture.

pudding Mix: Instant pistachio pudding is the star here.

You could experiment with instant vanilla or even cheesecake pudding mix for a different flavor profile, but the pistachio is what makes this cake so unique.

TIPS FOR SUCCESS

Cool Completely: This is the most important step!

If your cake is even a little bit warm, the Cool Whip topping will melt and become a runny mess.

Make sure the cake is fully at room temperature before you add the topping.

Drain the Pineapple: Squeeze as much liquid out of the crushed pineapple as you can.

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

Original recipe: <https://chefmaniac.com/no-fuss-pistachio-pineapple-cake-with-a-cool- whip-topping/>