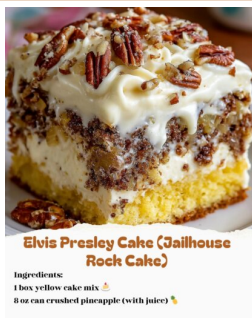


Elvis Presley Cake (Jailhouse Rock Cake): The Rich Pineapple-Pecan Dessert Fit for The King

This isn't just any cake; this is a dessert fit for royalty-or in this case,



TIME
5-10 min

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INGREDIENTS

For the Cake and Glaze:

1 box yellow cake mix (plus ingredients called for on the box, typically oil, water, and eggs)

8 oz can crushed pineapple (do not drain-you need the juice!)

1 cup granulated sugar

$\frac{1}{2}$ tsp vanilla extract

For the Cream Cheese Frosting:

8 oz cream cheese, softened

1 stick ($\frac{1}{2}$ cup) butter, softened (unsalted is best)

2 cups powdered sugar

1 tsp vanilla extract

1 cup chopped pecans or walnuts

DIRECTIONS

1. This recipe is designed to be easy, delivering maximum flavor with minimal fuss.
2. Step 1: Bake the Cake: Preheat your oven and prepare the cake batter according to the package directions for a 9x13 inch pan.
3. Pour the batter into the prepared pan.
4. Bake according to the box directions until a toothpick inserted into the center comes out clean.
5. Let the cake cool on a wire rack for about 5-10 minutes. It should still be warm when you pour the glaze on.
6. Step 2: Make the Pineapple Glaze: While the cake is cooling, combine the entire can of crushed pineapple (including the juice), the granulated sugar, and $\frac{1}{2}$ tsp vanilla extract in a small saucepan.
7. Bring the mixture to a gentle boil over medium heat, stirring until the sugar is dissolved. Let it bubble gently for about 1 minute.
8. Carefully and evenly pour the warm pineapple glaze over the still-warm cake. Use a fork to poke a few holes in the cake if needed to help the glaze sink in, but the natural holes in a box mix cake should be enough.
9. Let the cake cool completely to room temperature.
10. Step 3: Prepare the Frosting: In a large bowl, use a hand mixer or a stand mixer to beat together the softened cream cheese and butter until they are light and smooth. Make sure they are truly soft to avoid lumps!
11. Gradually add the powdered sugar, mixing on low speed until combined, then increase the speed to medium and

beat until the frosting is light and fluffy.

12. Stir in the 1 tsp vanilla extract.
13. Step 4: Assemble and Chill: Once the cake is completely cooled (and the pineapple layer is sticky and set), spread the cream cheese frosting evenly over the top.
14. Sprinkle the chopped pecans or walnuts over the frosting.
15. Cover the cake and chill for at least 4 hours before serving. This step is crucial, as the chilling time allows the flavors to fully meld and the cake to set perfectly.

SWAPS & NOTES

Cake Mix: While a yellow cake mix is traditional, a white or even a butter golden cake mix will also work beautifully.

Nuts: Pecans are traditional and my favorite, but walnuts are a fantastic substitute.

For a nut-free version, simply omit them or use toasted coconut instead.

Pineapple Texture: If you prefer more distinct pineapple pieces, swap the crushed pineapple for a can of pineapple tidbits or chunks—just make sure you still use the juice!

TIPS FOR SUCCESS

Start with Softened Ingredients: The biggest key to a smooth, lump-free cream cheese frosting is using butter and cream cheese that

have been sitting out at room temperature for at least an hour.

Don't Rush the Glaze: Pouring the warm glaze over the slightly warm cake allows the syrup to soak deep into the crumb, which is what gives this cake its signature moist texture.

Chill Time is Mandatory: This cake is famous for its cold, refreshing taste.

It's truly better the next day, so plan ahead!

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

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