

Paradise Cake: The Easy Pistachio and Pineapple Cake You Need to Make

Pineapple Paradise Cake: The Easy Pistachio and Pineapple Cake You Need to Make



TIME
35 min

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ChefManiac

INGREDIENTS

This recipe is built around simple pantry staples and a few key mixes that provide all the flavor and structure you need. IngredientQuantity

DIRECTIONS

1. Steps for the : Recipe
2. Follow these simple steps for a perfect
3. Pineapple : Paradise Cake
4. Step 1: Prep the Oven and Pan
5. Preheat your oven to 350°F (175°C) and grease a 9x3 inch baking dish. This helps ensure a clean release when serving.
6. Step 2: Mix the Cake Batter
7. In a large mixing bowl, combine the cake mix, one box of the pistachio pudding mix, vegetable oil, eggs, and the entire can of crushed pineapple with all of its juices. Beat the mixture until it is smooth and well combined. A hand mixer makes this quick, but a whisk works too.
8. Step 3: Bake the Cake
9. Transfer the vibrant green batter to your prepared baking dish. Spread it into an even layer. Bake for
10. 30-35 minutes
11. , or until a toothpick inserted into the center comes out clean.
12. Step 4: Cool Completely
13. Allow the cake to
14. cool completely
15. on a wire rack. This is crucial! Frosting a warm cake will cause the Cool Whip to melt.
16. Step 5: Make the Frosting
17. In a separate bowl, whisk together the second box of pistachio pudding mix and the cold whole milk until the mixture begins to thicken. This will only take about 1-2 minutes.

18. Step 6: Fold and Frost
19. the thawed Cool Whip into the thickened pudding mixture until it's fully combined and you have a light, fluffy green frosting. Spread the frosting evenly over the cooled cake.
20. Step 7: Chill and Serve
21. Cover the cake and
22. chill for at least 2 hours
23. before serving. This allows the frosting to set and the flavors to fully meld. Before slicing, top with chopped pistachios if desired.

SWAPS & NOTES

For the Frosting Pistachio Pudding Mix 1 (3.4 oz) box Instant pudding. Whole Milk 2/3 cup Cold milk works best to activate the pudding. Cool Whip 1 (8 oz) tub Thawed in the refrigerator.

For Decoration (Optional) Pistachios, chopped 1/4 cup For garnish and a nice crunch.

Export to Sheets Swaps and Notes Cake Mix: You can swap the Angel Food Cake Mix for a White Cake Mix or Yellow Cake Mix for a denser crumb, but you may need to adjust the baking time slightly.

Oil: Canola oil or coconut oil (melted) work just as well as vegetable oil.

TIPS FOR SUCCESS

Cool Whip Must Be Thawed: Take your Cool Whip out of the freezer and let it thaw in the refrigerator for several hours or overnight.

Using it frozen or semi-frozen will result in a lumpy, inconsistent frosting.

Don't Drain the Pineapple: The pineapple juice is the secret to this cake's incredible moisture and flavor.

Draining it will make your cake dry.

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

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