

Perfect Pound Cake: Pineapple Pecan Cream Cheese Recipe for Any Occasion

Pineapple Pecan Cream Cheese Pound Cake



OVEN
350°F

TIME
5-7 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Swaps and Notes:

Toasting Pecans: Toasting pecans is non-negotiable for me! Spread them on a baking sheet and bake at 350°F (175°C) for 5-7 minutes until fragrant. It brings out their deep, nutty flavor.

Nuts: Walnuts or macadamia nuts make excellent substitutes for pecans. If you have a nut allergy, omit them entirely; the cake will still be delicious.

Pineapple: While crushed pineapple works best for even distribution and moisture, you could gently fold in 1/2 cup of finely diced dried pineapple instead for a chewier texture.

Glaze: If you're not a fan of the glaze, a simple dusting of powdered sugar is also beautiful. For a more intense topping, try a cream cheese frosting instead of the thin glaze.

Step-by-Step Instructions:

1. Prepare the Pan and Oven:

Preheat your oven to 325°F (163°C). Lower and slow is key for a perfect pound cake.

Generously grease and flour a 10-inch Bundt or tube pan. Be meticulous! This cake is rich and prone to sticking. I often use a baking spray with flour included.

2. Cream the Fats and Sugar:

In a large stand mixer bowl, combine the softened butter and softened cream cheese. Cream them

together on medium speed until the mixture is smooth and completely fluffy (about 3-4 minutes).

Gradually add the granulated sugar and beat for another 3-5 minutes. This step is crucial: the mixture should look light and airy, almost white. This process incorporates air, which helps the cake rise.

3. Add Eggs and Flavor:

Add the eggs one at a time, mixing well after each addition until just incorporated. Scrape down the sides of the bowl often.

Stir in the vanilla extract.

4. Incorporate Dry Ingredients:

In a separate bowl, whisk together the flour, baking powder, and salt.

Gradually add the dry mixture to the wet mixture, mixing on low speed until just combined. Do not overmix! Overmixing develops gluten and results in a tough cake.

5. Fold in the Mix-ins:

Remove the bowl from the mixer and use a spatula to gently fold in the drained crushed pineapple and the chopped pecans by hand. Make sure they are evenly distributed without deflating the batter.

6. Bake:

Pour the batter into the prepared pan and smooth the top with a spatula.

Bake for 1 hour 15 minutes to 1 hour 25 minutes, or until a long toothpick inserted deep into the center comes out clean. If the top browns too quickly, loosely tent it with aluminum foil during the last 20 minutes.

Let the cake cool in the pan on a wire rack for 15-20 minutes. This cooling time allows the cake to set, preventing it from tearing when inverted.

Invert the cake onto the wire rack to cool completely before glazing.

7. Make the Glaze (Optional):

In a small bowl, whisk together the powdered sugar, pineapple juice (start with 2 tablespoons), vanilla, and salt until smooth and pourable. Add the remaining pineapple juice if the glaze is too thick.

Drizzle the glaze over the completely cooled cake.

Tips for Success:

Room Temperature Ingredients: Butter, cream cheese, and eggs must be at true room temperature (around 70°F/21°C). Cold ingredients won't emulsify properly, leading to a lumpy, dense batter.

Proper Draining: Drain the crushed pineapple well, but don't press all the moisture out. We want the moisture for the cake's texture, but too much will make the cake soggy.

Use a Light-Colored Pan: Dark pans absorb more heat and can cause the outside of the cake to over-bake or burn before the center is done. If you only have a dark pan, reduce the oven temperature by 15-25°F.

Do Not Open the Oven Door: Avoid opening the oven door, especially in the first hour of baking. Temperature fluctuations are the enemy of a pound cake, causing it to sink.

Serving Suggestions and Pairings:

Coffee & Tea: A strong, hot cup of coffee or a cold brew.

DIRECTIONS

1. **Prepare the Pan and Oven:** Preheat your oven to 325°F (163°C). Lower and slow is key for a perfect pound cake.
2. **Generously grease and flour a 10-inch :** Bundt or tube pan. Be meticulous! This cake is rich and prone to sticking. I often use a baking spray with flour included.
3. **Cream the Fats and Sugar:** In a large stand mixer bowl, combine the softened butter and softened cream cheese. Cream them together on medium speed until the mixture is smooth and completely fluffy (about 3-4 minutes).
4. **Gradually add the granulated sugar and beat for another 3-5 minutes.** This step is crucial: the mixture should look light and airy, almost white. This process incorporates air, which helps the cake rise.
5. **Add Eggs and Flavor:** Add the eggs one at a time, mixing well after each addition until just incorporated. Scrape down the sides of the bowl often.
6. **Stir in the vanilla extract.**
7. **Incorporate Dry Ingredients:** In a separate bowl, whisk together the flour, baking powder, and salt.
8. **Gradually add the dry mixture to the wet mixture, mixing on low speed until just combined.** Do not overmix! Overmixing develops gluten and results in a tough cake.
9. **Fold in the Mix-ins:** Remove the bowl from the mixer and use a spatula to gently fold in the drained crushed pineapple and the chopped pecans by hand. Make sure they are evenly distributed without deflating the batter.

10. Bake: Pour the batter into the prepared pan and smooth the top with a spatula.
11. Bake for 1 hour 15 minutes to 1 hour 25 minutes, or until a long toothpick inserted deep into the center comes out clean. If the top browns too quickly, loosely tent it with aluminum foil during the last 20 minutes.
12. Let the cake cool in the pan on a wire rack for 15-20 minutes. This cooling time allows the cake to set, preventing it from tearing when inverted.
13. Invert the cake onto the wire rack to cool completely before glazing.
14. Make the Glaze (Optional): In a small bowl, whisk together the powdered sugar, pineapple juice (start with 2 tablespoons), vanilla, and salt until smooth and pourable. Add the remaining pineapple juice if the glaze is too thick.
15. Drizzle the glaze over the completely cooled cake.
16. Tips for Success: Room Temperature Ingredients: Butter, cream cheese, and eggs must be at true room temperature (around 70°F/21°C). Cold ingredients won't emulsify properly, leading to a lumpy, dense batter.
17. Proper : Draining: Drain the crushed pineapple well, but don't press all the moisture out. We want the moisture for the cake's texture, but too much will make the cake soggy.
18. Use a : Light-Colored Pan: Dark pans absorb more heat and can cause the outside of the cake to over-bake or burn before the center is done. If you only have a dark pan, reduce the oven temperature by 15-25°F.
19. Do Not : Open the Oven Door: Avoid opening the oven door, especially in the first hour of baking. Temperature fluctuations are the enemy of a pound cake, causing it to sink.
20. Serving Suggestions and Pairings: This cake is delightful on its own, but it pairs beautifully with a variety of beverages and accompaniments:
21. Coffee & : Tea: A strong, hot cup of coffee or a cold brew.
22. Cocktails: Pair the tropical notes with a refreshing drink like our Rainbow Sangria or a classic Daiquiri.
23. Non-: Alcoholic: A glass of Blueberry Lemonade offers a nice tart contrast.
24. Dessert : Enhancements: Serve a slice with a dollop of fresh whipped cream, a scoop of vanilla bean ice cream, or even a drizzle of homemade Caramel Sauce.
25. Nutritional Information (Estimate per Serving):
Disclaimer: This is an estimate and can vary based on exact ingredients and serving size.

SWAPS & NOTES

For the Cake Unsalted Butter, softened 1 1/2 cups (3 sticks)
Must be softened to room temperature.

Cream Cheese, softened 8 oz block Full-fat, softened to room temperature.

Granulated Sugar 3 cups Large Eggs 6 Must be at room temperature.

Vanilla Extract 2 tsp All-Purpose Flour 3 cups Baking Powder 1/2 tsp Salt 1/2 tsp Crushed Pineapple, drained 1 cup Drain well, but leave some moisture-don't squeeze it bone-dry.

TIPS FOR SUCCESS

Room Temperature Ingredients: Butter, cream cheese, and eggs must be at true room temperature (around 70°F/21°C).

Cold ingredients won't emulsify properly, leading to a lumpy, dense batter.

Proper Draining: Drain the crushed pineapple well, but don't press all the moisture out.

We want the moisture for the cake's texture, but too much will make the cake soggy.

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

Original recipe: <https://chefmaniac.com/perfect-pound-cake-pineapple-pecan-cream-cheese-recipe-for-any-occasion/>