

## Old-Fashioned Pineapple Coconut Cake: Moist, Tropical, and Totally Irresistible

You need all that liquid gold.



**TIME**  
**25-30 min**

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### INGREDIENTS

For the Cake:

Crushed Pineapple: 1 can (20 oz) - Do not drain!

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Eggs: 2 large, room temperature.

Oil: 1/4 cup (vegetable or canola works best).

Sugar: 1 cup granulated sugar.

Brown Sugar: 1/2 cup packed (adds a hint of molasses depth).

All-Purpose Flour: 2 cups.

Baking Soda: 2 tsp.

Salt: 1/2 tsp.

For the Warm Coconut Pecan Icing:

Evaporated Milk: 1 can (12 oz).

Butter: 1 cup (2 sticks).

Sugar: 1 1/2 cups granulated sugar.

Shredded Coconut: 2 cups (sweetened or unsweetened).

Chopped Pecans: 1 cup.

Vanilla Extract: 1 tsp.

Salt: 1/4 tsp.

Swaps and Notes:

The Flour: If you want a slightly lighter crumb, you can use cake flour, though all-purpose provides the sturdy structure needed for the heavy icing.

The Nuts: If you have a nut allergy, feel free to omit the pecans. You can replace them with extra toasted coconut or even some dried mango bits for

more tropical flair.

**The Oil:** For an even richer flavor, you can swap the vegetable oil for melted coconut oil.

**Step-by-Step Instructions:**

**Prep Your Space:** Preheat your oven to 350°F.

Grease a 9x13-inch baking dish thoroughly with butter or non-stick spray.

**Mix the Batter:** In a large mixing bowl, combine the crushed pineapple (with juice), eggs, oil, granulated sugar, and brown sugar. Whisk until well combined.

**Add Dry Ingredients:** Fold in the flour, baking soda, and salt. Mix until just combined-be careful not to overmix, or the cake will become tough.

**Bake:** Pour the batter into your prepared dish and smooth the top. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.

**Simmer the Icing:** While the cake is in its final minutes of baking, combine the evaporated milk, butter, and sugar in a saucepan. Bring to a boil, then reduce heat and simmer for about 10 minutes until slightly thickened.

**The Finish:** Remove from heat and stir in the coconut, chopped pecans, vanilla, and salt.

**Glaze:** While the cake is still hot from the oven, pour the warm icing over the top. The heat helps the cake absorb the flavors of the icing.

**Cool:** Let the cake cool completely before slicing. This allows the icing to set into a delicious, decadent layer.

**Tips for Success:**

**Don't Drain the Pineapple:** I can't stress this enough! The juice is the primary hydrating element for the flour.

**Toast the Pecans:** For an extra layer of flavor, toast your pecans in a dry skillet for 3-5 minutes before adding them to the icing.

**Wait for the Cool Down:** As tempting as it is to eat it hot, this cake is much easier to slice (and the flavors develop better) once it has reached room temperature.

**Serving Suggestions and Pairings:**

## DIRECTIONS

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12. Serving Suggestions and Pairings: This cake is quite rich, so it pairs beautifully with something light and acidic. I love serving a thick slice alongside a glass of this refreshing blueberry lemonade.
13. If you're serving this at a summer party, it also goes great with a scoop of vanilla bean ice cream or alongside this easy ice cream sandwich cake for a full dessert bar experience.
14. Nutritional Information (Per Serving): Estimate based on 15 servings
15. Calories: 420 kcal
16. Total : Fat: 22g
17. Carbohydrates: 54g
18. Protein: 4g
19. Sugar: 38g
20. Storage and Leftover Tips: Keep your Pineapple Coconut Cake covered tightly with plastic wrap or in an airtight container. It stays fresh at room temperature for up to 2 days, or in the refrigerator for up to 5 days. Many people actually prefer it cold the next day!
21. More Recipes You Will Love: If you enjoyed the tropical flavors and easy preparation of this cake, you should definitely check out these other favorites from our kitchen:
22. Big : Family Banana Pudding - Another classic crowd-pleaser that never fails.
23. 3-Ingredient Coconut Macaroons - For those days when you need a coconut fix fast.
24. Final Thoughts: This Pineapple Coconut Cake is more than just a dessert; it's a slice of sunshine. It's humble enough for a weekday treat but decadent enough for a holiday spread. Give it a try, and I promise it will become a permanent fixture in your recipe box.
25. Did you make this recipe? I'd love to hear how it turned out! Please leave a comment below or tag us on social media. For more easy, delicious recipes, don't forget to follow ChefManiac for your daily dose of kitchen inspiration!

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

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