

Why This 5-Ingredient Pineapple Paradise Cake Is My Favorite Summer Dessert

There are three main reasons this cake has earned a permanent spot in my recipe tin:



OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Cake:

1 box Angel Food Cake Mix: Provides a light, airy structure.

1 (3.4 oz) box Pistachio Pudding Mix: For flavor and moisture.

3 Large Eggs: To bind the batter.

20 oz can Crushed Pineapple: Do not drain! You need those juices.

$\frac{1}{2}$ cup Vegetable Oil: For a silkier crumb.

For the Pistachio Frosting:

1 (3.4 oz) box Pistachio Pudding Mix: The second box is for the topping.

$\frac{2}{3}$ cup Whole Milk: To activate the pudding.

8 oz tub Cool Whip: Thawed (this creates a mousse-like texture).

Chopped Pistachios: For that professional-looking garnish.

DIRECTIONS

- 1.** Prep the : Oven: Preheat your oven to 350°F (175°C). Generously grease a 9x13-inch baking dish to ensure easy serving.
- 2.** Mix the : Batter: In a large mixing bowl, combine the cake mix, the first box of pistachio pudding, vegetable oil, eggs, and the entire can of crushed pineapple (including the juice).
- 3.** Beat and : Bake: Use a hand mixer or whisk to beat until well combined. Pour the batter into your prepared dish and bake for 30-35 minutes. You'll know it's done when a toothpick inserted into the center comes out clean.
- 4.** Cool : Completely: This is the hardest part-waiting! Let the cake cool entirely before frosting, or the whipped topping will melt.
- 5.** Whisk the : Frosting: In a separate bowl, whisk together the second box of pudding mix and the milk until it begins to thicken.
- 6.** Fold and : Finish: Gently fold in the thawed Cool Whip until the color is uniform. Spread the frosting over the cooled cake.
- 7.** Chill and : Garnish: Chill the cake in the refrigerator for at least 2 hours. Just before serving, sprinkle with chopped pistachios for a satisfying crunch.

SWAPS & NOTES

The Cake Mix: While Angel Food cake provides a unique fluffiness, you can swap it for a Yellow or White cake mix if

you prefer a denser, more traditional cake texture.

The Fruit: If you want an extra tropical kick, try adding a half-cup of shredded sweetened coconut to the batter.

Dairy-Free: You can use a dairy-free whipped topping and almond milk for the frosting, though the texture may be slightly softer.

Step-by-Step Instructions Prep the Oven: Preheat your oven to 350°F (175°C) .

TIPS FOR SUCCESS

Don't Drain the Pineapple: I cannot stress this enough!

The juice is the primary liquid component that hydrates the cake mix and provides the signature tropical tang.

Room Temperature Eggs: Using room temperature eggs helps the batter emulsify more smoothly.

The "Fold" Technique: When mixing the Cool Whip into the pudding, use a spatula and a gentle "over and under" motion.

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

Original recipe: <https://chefmaniac.com/why-this-5-ingredient-pineapple-paradise-cake-is-my-favorite-summer-dessert/>