

## Pineapple Juice Cake Recipe for an Easy, Ultra-Moist Bundt Cake

1 box yellow or buttercream cake mix, 15.25 ounces



**OVEN**  
**325°F**

**TIME**  
**2 min**

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**SAVE**  
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### INGREDIENTS

For the cake:

1 box yellow or buttercream cake mix, 15.25 ounces

3/4 cup vegetable oil

3/4 cup pineapple juice

4 large eggs

For the glaze:

2 cups powdered sugar

4 tablespoons unsalted butter

### DIRECTIONS

1. Preheat the oven: Preheat your oven to 325°F (163°C).
2. Grease a 10- to 12-cup Bundt pan and flour it well.
3. Make the batter: In a large bowl, use an electric mixer to combine the cake mix, vegetable oil, pineapple juice, and eggs.
4. Beat for about 2 minutes, until the batter is smooth and well blended.
5. Bake the cake: Pour the batter into the prepared Bundt pan.
6. Bake for about 30 minutes, or until the cake begins to pull away from the sides and a toothpick inserted into the center comes out clean.
7. Cool briefly: Let the cake cool in the pan for about 10 minutes while you make the glaze.
8. Make the glaze: In a saucepan, combine the powdered sugar, pineapple juice, and butter.
9. Cook over medium-low heat, stirring constantly, until the butter melts and the glaze is smooth.
10. Glaze the cake: Use a skewer or toothpick to poke holes all over the warm cake.
11. Pour the warm glaze slowly over the cake while it is still in the pan.
12. It will seem like a lot of glaze, but keep going.
13. Let it soak: Allow the cake to cool for another 15 to 20 minutes, or until most of the glaze has been absorbed.
14. Invert and serve: Turn the cake out onto a serving plate and let it finish cooling before slicing.

## SWAPS & NOTES

Yellow cake mix and butter cake mix both work well here.

A butter-style mix gives the cake a slightly richer flavor, while yellow cake keeps it classic and light.

The pineapple juice is the star ingredient, so it is worth using a good one with bright flavor.

It gives the cake that unmistakable tropical sweetness without needing chunks of fruit.

### TIPS FOR SUCCESS

Grease and flour the Bundt pan thoroughly so the cake releases cleanly after all that glaze has soaked in.

Pouring it slowly gives the cake time to absorb more of it instead of letting it all pool at once.

Poking plenty of holes helps the glaze seep into the cake and makes the final texture even more moist and flavorful.

Let the cake rest in the pan after glazing long enough to absorb most of the liquid before inverting it.

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

Original recipe: <https://chefmaniac.com/pineapple-juice-cake-recipe-for-an-easy-ultra-moist-bundt-cake/>