

## Moist Pineapple Coconut Dream Cake for Birthdays, Brunches, and Summer Parties

Pineapple Coconut Dream Cake That Tastes Like a Tropical Celebration



**OVEN**  
**350°F**

**TIME**  
**25 to 30 min**

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### INGREDIENTS

For the Cake:

- 3 cups all-purpose flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup unsalted butter, room temperature
- 1/2 cup granulated sugar
- 5 large eggs
- 2 teaspoons vanilla extract
- 1 cup coconut milk
- 1 cup crushed pineapple, drained
- 1 cup shredded coconut

For Garnish and Frosting:

- 3 cups cream cheese frosting
- 1/2 cup pineapple chunks
- 1/2 cup toasted coconut flakes

### DIRECTIONS

1. Preheat the oven to 350°F and grease and flour three 9-inch round cake pans.
2. In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
3. In a large bowl, beat the butter and sugar together until light and fluffy.
4. Add the eggs one at a time, beating well after each addition.
5. Stir in the vanilla extract.
6. Gradually add the flour mixture to the butter mixture, alternating with the coconut milk, beginning and ending with the flour mixture.
7. Mix until just combined.
8. Fold in the drained crushed pineapple and shredded coconut until evenly distributed.
9. Divide the batter evenly among the prepared cake pans.
10. Bake for 25 to 30 minutes, or until a toothpick inserted in the center comes out clean.
11. Cool the cakes in the pans for 10 minutes, then turn them out onto wire racks to cool completely.
12. Once cooled, spread a layer of cream cheese frosting over one cake layer.
13. Place the second layer on top and repeat, then add the third layer.
14. Frost the top and sides of the cake.
15. Garnish with pineapple chunks and toasted coconut flakes.

## SWAPS & NOTES

Be sure to drain the crushed pineapple well so the cake layers stay tender without becoming too wet.

You still want some moisture from the fruit, but excess liquid can affect the structure of the batter.

Coconut milk adds a richer tropical flavor than regular milk, so it is worth using here.

Full-fat canned coconut milk will give the strongest flavor, but shake or stir it well before measuring so it is evenly blended.

### TIPS FOR SUCCESS

Room-temperature butter and eggs make a big difference in a layer cake like this.

They help the batter mix smoothly and create a more even crumb.

Do not overmix once the flour goes in.

Mix just until combined so the cake stays tender and soft instead of dense.

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

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