

Moist, Sweet, and Easy: The Perfect Pineapple Cake for Any Occasion

If you're looking for a dessert that's bursting with tropical flavor, this



OVEN
350°F

TIME
30-35 min

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INGREDIENTS

- 2 cups all-purpose flour
- 2 cups granulated sugar
- 2 tsp baking soda
- 1/2 tsp salt
- 1 can (20 oz) crushed pineapple in juice (do not drain)
- 2 large eggs, lightly beaten
- 1/2 cup unsalted butter, melted
- 1 tsp vanilla extract
- 1 package (8 oz) cream cheese, softened
- 1/4 cup unsalted butter, softened
- 2 cups powdered sugar

Instructions:

Preheat the Oven: Preheat your oven to 350°F (175°C) and grease a 9x13-inch baking dish or line it with parchment paper.

Mix the Dry Ingredients: In a large bowl, combine the flour, sugar, baking soda, and salt. Mix well to evenly distribute the ingredients.

Add the Wet Ingredients: Add the crushed pineapple (with juice), eggs, melted butter, and vanilla extract to the dry mixture. Stir until the batter is smooth and well combined.

Bake the Cake: Pour the batter into the prepared baking dish and spread it evenly. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean. Allow the cake to cool completely before frosting.

Prepare the Frosting:In a medium bowl, beat the cream cheese and butter together until smooth and creamy. Gradually add the powdered sugar and vanilla extract, mixing until well combined.

Frost the Cake:Spread the cream cheese frosting evenly over the cooled cake. For an extra touch, top with shredded coconut, chopped nuts, or pineapple chunks if desired.

Serve and Enjoy:Slice and serve this delightful cake. Store any leftovers in the refrigerator for up to 5 days.

Tips for the Best Pineapple Cake:

Don't Drain the Pineapple: The juice adds moisture and flavor to the cake.

Chill Before Serving: Refrigerating the frosted cake for a couple of hours enhances its flavor and makes it easier to slice.

Customize the Toppings: Add toasted coconut, pecans, or a drizzle of caramel sauce for extra flair.

Why You'll Love This Recipe:

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11. Why You'll Love This Recipe: This Delightfully Moist Pineapple Cake is a true crowd-pleaser. It's easy to make, packed with flavor, and versatile enough for any occasion. The combination of sweet pineapple and creamy frosting creates a dessert that's both indulgent and refreshing.
12. Give this tropical treat a try and let me know how it turns out! Don't forget to share the recipe with friends and family who love a sweet and fruity dessert. For more recipes like this, visit I Wuv Cooking.

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

Original recipe: <https://chefmaniac.com/moist-sweet-and-easy-the-perfect-pineapple-cake-for-any-occasion/>