

Introduction

Hawaiian Pineapple Cake is a delightful dessert that brings the sunny flavors of the tropics to any occasion. With its moist texture, sweet pineapple, and creamy cream cheese frosting, this cake is not just a treat for the palate — it's also a feast for the eyes. Perfect for summer gatherings, birthdays, or simply as a comforting dessert to enjoy at home, this cake is a favorite in many households.

The recipe is straightforward, requiring simple ingredients that you may already have in your pantry. The combination of crushed pineapple and nuts adds a unique twist to the traditional cake, while the cream cheese frosting provides a silky finish that complements the cake's sweetness. Whether you're a seasoned baker or a novice in the kitchen, this Hawaiian Pineapple Cake is sure to be a crowd-pleaser.

Detailed Ingredients

- All purpose flour: 2 cups
- Sugar: 2 cups
- Eggs: 2
- Baking soda: 1 tsp
- Vanilla: 1 tsp
- Salt: a pinch
- Crushed pineapple: 1 can (20 oz, undrained, in its own juice — not syrup)
- Chopped nuts: 1 cup, optional

Prep Time

Prep time for this delicious Hawaiian Pineapple Cake is approximately 15 minutes. This allows you to gather all ingredients, mix them together, and prepare your baking dish without any rush. It's a great way to spend some

time, especially when looking forward to indulging in a tasty treat.

Cook Time, Total Time, Yield

- Cook time: 35 - 40 minutes
- Total time: Approximately 55 minutes, including prep
- Yield: This recipe yields one 9×13 inch cake, which typically serves 12 to 15 people, depending on portion size. It's perfect for sharing at parties or family gatherings.

Detailed Directions and Instructions

Preheat Your Oven

Before starting on your cake batter, preheat your oven to 350 degrees Fahrenheit. This step is crucial as it ensures even baking once the batter is poured in.

Mix Dry Ingredients

In a large mixing bowl, combine 2 cups of all-purpose flour, 2 cups of sugar, 1 tsp of baking soda, and a pinch of salt. This mix forms the foundation of your cake, providing structure and sweetness. Whisk the dry ingredients together until they are evenly combined.

Add Wet Ingredients

Next, it's time to incorporate the wet ingredients. Add 2 beaten eggs and 1 tsp of vanilla extract to the dry mixture. The eggs add moisture and richness, while the vanilla enhances the overall flavor profile.

Incorporate Crushed Pineapple

Now, pour in the can of crushed pineapple — remember to leave it undrained!

The juice will add moisture and flavor, contributing to the cake's delicious texture. Gently fold the mixture together until just combined; avoid overmixing to maintain the cake's fluffiness.

Add Nuts (Optional)

If you desire a bit of crunch, fold in 1 cup of chopped nuts of your choice (such as walnuts or pecans). This step adds an interesting texture and a nutty flavor that pairs nicely with pineapple.

Prepare Baking Pan

Grease a 9×13 baking dish to prevent the cake from sticking. You can use butter or cooking spray for this purpose — both methods work effectively.

Pour Batter into the Pan

Pour your batter into the prepared baking dish, making sure it's evenly distributed. This ensures uniform baking and helps achieve a lovely golden color.

Bake the Cake

Place the baking dish in your preheated oven and bake at 350 degrees Fahrenheit for about 35 to 40 minutes. Keep an eye on the cake; it's done when the top is golden brown, and a toothpick inserted in the center comes out clean.

Cool the Cake

Once baked, remove the cake from the oven and allow it to cool in the pan for about 10 minutes. This cooling period makes it easier to frost.

Prepare Cream Cheese Frosting

While the cake is cooling, it's time to make the delicious cream cheese frosting. In a bowl, beat together 1/2 cup (1 stick) of softened butter and 8 oz of softened cream cheese until creamy and smooth. The cream cheese will provide that distinctive tangy flavor that perfectly balances the sweetness of the cake.

Mix in Vanilla and Sugar

After reaching a creamy consistency, add in 1 tsp of vanilla extract and gradually mix in 1 1/2 cups of confectioners' sugar. Keep mixing until the frosting is light and fluffy, ensuring that there are no lumps.

Frost the Cake

Once the cake has cooled slightly, frost it with the cream cheese frosting while it is still warm. The warmth of the cake will help the frosting to melt slightly, allowing it to spread easily and adhere well.

Garnish with Nuts and Coconut

If desired, sprinkle with chopped nuts for an extra crunch and texture, and add shredded coconut for a tropical touch. This not only makes the cake look appealing but also elevates the flavors.

Notes

- It's recommended to use crushed pineapple in its juice rather than syrup for a lighter flavor and healthier option.
- Allow the cake to cool completely before storing it in an airtight container to preserve its moisture and texture.
- If you wish to elevate the flavor, consider adding coconut extract or a bit of

lime zest to the batter for a refreshing twist.

Cook techniques

- Beating: When preparing the cream cheese frosting, ensure the butter and cream cheese are at room temperature for easy mixing.
- Folding: Gently fold in the pineapple and nuts into the batter instead of stirring vigorously to maintain fluffiness.
- Baking: Always use an oven thermometer to check the baking temperature, as ovens can often be off, affecting how well your cake bakes.

FAQ

Can I make this cake ahead of time?

Absolutely! This cake can be made a day ahead. Just frost it on the day of serving for the best texture and freshness.

How should I store leftovers?

Leftover cake should be stored in an airtight container or covered with plastic wrap at room temperature for up to 3 days. You can also refrigerate it for longer freshness.

Can I freeze Hawaiian Pineapple Cake?

Yes, this cake freezes well. To do so, wrap the cooled cake tightly in plastic wrap and then in aluminum foil. It can be stored in the freezer for up to 3 months. Thaw it in the refrigerator before serving, and frost it after thawing.

Can I replace the cream cheese frosting with something else?

Certainly! If you prefer a lighter option, a whipped cream topping or a simple glaze made with powdered sugar and milk can work as alternatives.

Conclusion

Hawaiian Pineapple Cake is a delightful dessert that captures the essence of tropical flavors. Its sweet and tangy taste, combined with the cream cheese frosting, creates a perfect ending to any meal. Easy to prepare and visually appealing, this cake is sure to impress guests and family alike. Whether served at special occasions or simply enjoyed during a quiet afternoon, it delivers joy in every bite.

More recipes suggestions and combination

Pineapple Coconut Muffins

Try making muffins with similar flavors to have a grab-and-go breakfast or snack option. Add chunks of pineapple and shredded coconut to create a delicious morning treat.

Mango Pineapple Smoothie

Blend fresh mangoes with pineapple, yogurt, and a splash of coconut milk for a refreshing tropical smoothie. Perfect for hot days or as a quick breakfast on the move!

Tropical Fruit Salad

Combine various tropical fruits such as watermelon, kiwi, bananas, and of course, pineapple, for a refreshing salad. Drizzle with a bit of lime juice for added zing.

Pineapple Upside-Down Cake

For a classic twist, try making a pineapple upside-down cake. Topped with caramelized pineapple rings and maraschino cherries, this cake is visually stunning and delicious!



Enjoy your baking adventures, and make sure you savor every slice of this delightful Hawaiian Pineapple Cake!