



White Chocolate Cake with Pineapple Filling

## **Introduction**

Looking for a delightful dessert that combines the richness of white chocolate with the

tropical flavor of pineapple? This white chocolate cake with pineapple filling is a fantastic choice for any occasion. With its creamy texture and refreshing burst of fruit, it will undoubtedly impress your family and friends.

## Detailed Ingredients with measures

For the cake:

- 2 cups all-purpose flour
- 1 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 1 cup milk
- 3 large eggs
- 2 teaspoons baking powder
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1 cup white chocolate chips

For the pineapple filling:

- 1 cup crushed pineapple, drained
- 1/2 cup granulated sugar
- 1 tablespoon cornstarch
- 1 tablespoon lemon juice

For the frosting:

- 1 cup unsalted butter, softened
- 4 cups powdered sugar
- 1/4 cup heavy cream
- 1 teaspoon vanilla extract
- Additional white chocolate shavings for decoration

## Prep Time

The preparation time for this cake is approximately 30 minutes. This includes gathering your ingredients, mixing the batter, and preparing the pineapple filling.

## **Cook Time, Total Time, Yield**

The cook time for the white chocolate cake is around 30-35 minutes. In total, from preparation to baking, expect to spend about 1 hour and 5 minutes. This recipe yields one 9-inch round cake, which can serve approximately 8-10 people, making it perfect for gatherings or special occasions.



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## **Detailed Directions and Instructions**



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