



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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