



Elvis Presley Cake

Introduction

Elvis Presley, the King of Rock and Roll, is not only known for his incredible music but also for his love of food. One dessert that embodies his legendary status is the Elvis Presley Cake, also known as Jailhouse Rock Cake. This delightful cake combines the richness of cream cheese frosting with the tropical sweetness of crushed pineapple, creating a flavor profile that is as vibrant as Presley's iconic performances. Whether you're a devoted Elvis fan or simply looking for a new dessert to impress your friends, this cake is a show-stopper that brings together flavors and textures in perfect harmony.

The origins of the Elvis Presley Cake are somewhat shrouded in mystery, as with many beloved recipes. However, it is widely believed that the cake gained popularity in the South, where Elvis himself hailed

from. The combination of pineapple and pecans in a moist white cake is reminiscent of Southern comforts, making it a fitting tribute to the King. This article will guide you through the often-simple yet delicious process of making this delightful cake, ensuring that you capture the essence of Elvis with every bite.

Detailed Ingredients

White Cake Mix

8 oz can Crushed Pineapple (with juice)

1 cup Granulated Sugar

½ tsp Vanilla Extract (for pineapple mixture)

8 oz package Cream Cheese, softened

½ cup Butter, softened

3 cups Powdered Sugar

½ tsp Vanilla Extract (for frosting)

3 cups Crushed Pecans

Prep Time

Preparation time for the Elvis Presley Cake is approximately 30 minutes. This includes gathering all the necessary ingredients, prepping your baking space, and ensuring your ingredients are at the right temperature.

Cook Time, Total Time, Yield

Cook time will vary depending on the baking method, but generally, your cake will take about 25 to 30 minutes to bake. The total time from start to finish, including preparation, cooling, and chilling, is approximately 8 hours or overnight if you allow your cake to sit for the best flavor meld. This recipe yields approximately 12 servings, perfect for a gathering or for those who simply can't resist a slice—or two—of this indulgent cake.

Detailed Directions and Instructions

Bake the Cake

Begin by preparing a white cake according to the package directions. This typically involves mixing the cake mix with eggs, oil, and water until smooth. Pour the batter into your desired cake pan, which could be round, square, or a sheet pan based on your preference. Bake in a preheated oven until the cake is golden brown and a toothpick inserted into the center comes out clean. Once baked, remove the cake from the oven and allow it to cool completely on a wire rack. After cooling, take a wooden spoon or a skewer and poke holes throughout the surface of the cake. The goal is to allow the pineapple mixture to seep into the cake, creating a deliciously moist dessert.

See also [Cream Cheese Frosting](#)

Pineapple Mixture

While the cake is cooling, it's time to prepare the pineapple mixture. In a medium saucepan, combine the crushed pineapple (make sure to include its juice), granulated sugar, and $\frac{1}{2}$ teaspoon of vanilla extract. Turn the heat to medium and stir the mixture until it starts to boil. Keep

an eye on it and stir occasionally for about three to four minutes, allowing the sugar to dissolve completely and the mixture to thicken slightly. Once ready, carefully pour this hot pineapple mixture evenly over the cooled cake, ensuring it seeps into the holes you created earlier. Set the cake aside for the pineapple to soak in while you prepare the cream cheese frosting.

Cream Cheese Frosting

In a large mixing bowl, take the softened cream cheese and butter. Using an electric mixer, beat them together on medium speed until the mixture is smooth and creamy, resembling a frosting. Gradually add in the powdered sugar and the remaining vanilla extract, mixing on low speed to prevent a sugar cloud. After all the powdered sugar is incorporated, increase the speed to medium and mix until well blended and fluffy. Finally, fold in 2 cups of crushed pecans until combined. This creamy deliciousness will act as the perfect topping for your pineapple-soaked cake.

Spread Frosting on the Cake

Using a spatula, carefully spread the cream cheese frosting over the top of the cake, ensuring to cover it evenly. The frosting should complement the moistness of the cake while creating a rich layer on top. Take your time to make sure every edge is coated, and don't be afraid to let a little frosting drip over the sides for a rustic look.

See also [Southern Sweet Potato Casserole](#)

Garnish

After frosting the cake, take the remaining cup of crushed pecans and sprinkle them generously over the top of the cake. This not only adds a delightful crunch but also enhances the cake's appearance, making it

an attractive centerpiece for your dessert table.

Chill

For the best flavor, cover the cake with plastic wrap or place it in an airtight container and let it chill in the refrigerator overnight. If you're short on time, letting it set for at least 6 hours will also help the flavors meld beautifully. Chilling allows the frosting to firm up and helps all the elements settle together, resulting in a cohesive and delicious cake.

Notes

- For best results, ensure that your cream cheese and butter are at room temperature before mixing. This creates a smoother frosting without lumps.
- If you prefer a lighter cake, consider substituting the white cake mix with a flavored version like vanilla or coconut.
- You can experiment with different types of nuts; walnuts also pair nicely with the other flavors in this cake.
- This cake is ideal for potlucks, parties, or as a sweet treat to enjoy at home. It's always a crowd-pleaser!

Cook Techniques

- Baking: Ensure your oven is properly preheated and your pans are greased or lined with parchment paper to prevent sticking.
- Poking Holes: Poking holes with a wooden spoon or skewer helps the pineapple mixture penetrate through the cake, making it extra flavorful and moist.
- Mixing: When making frosting, starting on low speed prevents powdered sugar from flying everywhere. Gradually increase the speed to achieve the desired fluffiness.
- Chilling: Allowing the cake to chill not only enhances flavor but also

improves the texture of the frosting.

FAQ

Can I make this cake in advance?

Absolutely! The Elvis Presley Cake actually tastes better the next day as the flavors have time to meld. Just be sure to store it in the refrigerator until you're ready to serve.

Is there a dairy-free option for this cake?

Yes! You can substitute the cream cheese and butter with dairy-free alternatives, such as plant-based cream cheese and margarine. Check labels to ensure they meet your dietary preferences.

See also Ultimate Queso Dip

Can I use fresh pineapple instead of canned?

While canned crushed pineapple is traditional and convenient, you can use fresh pineapple. You'll just need to crush it and ensure to include some juice for moisture.

What can I serve with the Elvis Presley Cake?

This cake is delightful on its own, but you could serve it with a scoop of vanilla ice cream or a dollop of whipped cream for an added touch of indulgence.

Can I freeze the cake?

Yes, you can freeze the cake! Make sure it is completely cooled and then wrap it tightly in plastic wrap followed by aluminum foil. It can be

frozen for up to three months. Thaw in the refrigerator before serving.

Conclusion

The Elvis Presley Cake, or Jailhouse Rock Cake, is more than just a dessert; it's a celebration of flavors reminiscent of the King himself. With its moist, pineapple-infused cake, creamy frosting, and crunchy pecans, this dish is bound to be a hit at any gathering. By following the steps outlined in this article, you can create a cake that not only honors Elvis's legacy but also delights those who indulge in its rich flavors. So gather your ingredients, channel your inner Elvis, and get ready to impress your friends and family with this iconic treat.

More Recipes Suggestions and Combination

Banana Pudding

This classic Southern dessert complements the Elvis Presley Cake beautifully with its creamy, dreamy layers and nostalgic flavors.

Chocolate Chip Cookies

For a timeless treat, pair the cake with some freshly baked chocolate chip cookies. The combination of flavors makes for delightful dessert options.

Pineapple Upside Down Cake

Another fantastic way to incorporate pineapple into your dessert lineup. The sweet, caramelized topping and moist cake will surely impress your guests.

Coconut Cream Pie

This pie adds a tropical twist that aligns well with the Elvis cake, creating a summery dessert spread that your friends and family will love.

Pecan Pie

The crunchy pecans and sweet filling make it a quintessential Southern dessert, perfect to serve alongside the Elvis Presley Cake for those pecan lovers out there.