



Southern Creamy Pineapple Pecan Cake



www.savorydiscovery.com

Southern Creamy Pineapple Pecan Cake

Introduction

Indulge in the rich and tropical flavors of Southern Creamy Pineapple Pecan Cake! This delightful dessert features a moist cake infused with crushed pineapple and crunchy pecans, topped with a luscious cream cheese frosting. It's the perfect treat for any occasion, from family gatherings to casual get-togethers.

Ingredients

For the Cake:

- 2 cups all-purpose flour
- 1 cup sugar
- 1 tsp baking soda
- 1 tsp salt
- 2 large eggs
- 1 cup unsalted butter, melted
- 1 tsp vanilla extract
- 1 20 oz can crushed pineapple with juice
- 1 cup chopped pecans

For the Cream Cheese Frosting:

- 8 oz cream cheese, softened
- 1/2 cup unsalted butter, softened
- 3 cups powdered sugar
- 1 tsp vanilla extract
- 1/2 cup crushed pineapple, drained (optional)
- 1/2 cup chopped pecans for garnish

Prep Time

Prep Time: 20 minutes

Cook Time, Total Time, Yield

Cook Time: 35 minutes

Total Time: 55 minutes

Yield: 12-16 servings

Instructions

1. Prepare the Cake:

Preheat your oven to 350°F (175°C) and grease a 9×13-inch baking pan. In a large mixing bowl, combine the flour, sugar, baking soda, and salt. Add the eggs, melted butter, vanilla extract, and crushed pineapple with its juice. Stir until well combined. Gently fold in the chopped pecans. Pour the batter into the prepared pan and spread it evenly. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let the cake cool completely in the pan.

2. Make the Cream Cheese Frosting:

In a medium bowl, beat the softened cream cheese and butter together until smooth and creamy. Gradually add the powdered sugar, mixing until well combined and fluffy. Stir in the vanilla extract and crushed pineapple if using.

3. Assemble the Cake:

Once the cake is completely cooled, spread the cream cheese frosting

evenly over the top. Garnish with additional chopped pecans for a delightful crunch.

See also [Delicious Homemade Pumpkin Bread Recipe](#)

Enjoy the rich and tropical flavors of this Southern Creamy Pineapple Pecan Cake, perfect for gatherings or as a sweet treat any day!



Southern Creamy Pineapple Pecan Cake

Detailed Directions and Instructions

1. Prepare the Cake

Preheat your oven to 350°F (175°C) and grease a 9×13-inch baking pan. In a large mixing bowl, combine the flour, sugar, baking soda, and salt. Add the eggs, melted butter, vanilla extract, and crushed pineapple with its juice. Stir until well combined. Gently fold in the chopped pecans. Pour the batter into the prepared pan and spread it evenly. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let the cake cool completely in the pan.

2. Make the Cream Cheese Frosting

In a medium bowl, beat the softened cream cheese and butter together until smooth and creamy. Gradually add the powdered sugar, mixing until well combined and fluffy. Stir in the vanilla extract and crushed pineapple if using.

3. Assemble the Cake

Once the cake is completely cooled, spread the cream cheese frosting evenly over the top. Garnish with additional chopped pecans for a delightful crunch.

Notes

Prep Time

20 minutes



Cook Time

35 minutes

Servings

12-16

Storage

Store any leftover cake in an airtight container in the refrigerator for up to 3 days.

Serving Suggestion

This cake is perfect for gatherings, potlucks, or as a sweet treat enjoyed any day.



www.savorydiscovery.com

Southern Creamy Pineapple Pecan Cake

Cook techniques

Prepping the Pan

Before pouring the batter into the baking pan, ensure it's well-greased to prevent sticking. You can use butter or cooking spray for this purpose.

Mixing Ingredients

When combining the dry ingredients, it's important to whisk them together thoroughly to ensure even distribution of the baking soda and salt. This helps achieve a uniform rise.

See also Christmas Bean Dish

Folding in Pecans

When incorporating the chopped pecans into the batter, use a gentle folding motion. This helps maintain the airiness of the batter without over-mixing.

Baking Perfectly

To determine if the cake is done, insert a toothpick into the center. If it comes out clean or with a few crumbs, the cake is perfectly baked.

Cooling the Cake

Allow the cake to cool completely in the pan before frosting. This prevents the frosting from melting and ensures a nice, even spread.

Making Cream Cheese Frosting

Start with softened cream cheese and butter; this is crucial for a smooth and creamy frosting. Beat them together until well combined before adding powdered sugar.

Garnishing

Top the frosted cake with additional chopped pecans for added texture and a beautiful presentation.

FAQ

Can I use fresh pineapple instead of canned?

Yes, you can use fresh pineapple, but make sure to crush and drain it well to avoid excess moisture in the cake.

How should I store the cake?

Store the cake in an airtight container in the refrigerator for up to five days. Bring to room temperature before serving for the best flavor.

Can I make this cake ahead of time?

Yes, you can bake the cake ahead of time. Once it cools, wrap it tightly and store it in the fridge for a couple of days prior to frosting and serving.

Is there a way to make it gluten-free?

You can substitute all-purpose flour with a gluten-free blend. Make sure it contains xanthan gum for better structure.

How do I know when the frosting is ready?

The frosting is ready when it's smooth, fluffy, and holds its shape well. Avoid over-mixing to keep it creamy.

See also Cold Nutella Coco

Can I freeze the cake?

Yes, you can freeze the cake. Wrap it tightly in plastic wrap and aluminum foil. It can be frozen for up to three months, but it's best to frost it after thawing.



Southern Creamy Pineapple Pecan Cake

Conclusion

This Southern Creamy Pineapple Pecan Cake is a delicious treat that combines the tropical essence of pineapple with the rich flavor of pecans. Its moist texture and creamy frosting make it an irresistible dessert, perfect for any celebration or simply as a delightful indulgence. Enjoy this cake's unique flavors and share it with friends and family!

Classic Carrot Cake

This moist and spiced carrot cake, featuring grated carrots, walnuts, and a creamy cream cheese frosting, makes for a beloved dessert that never goes out of style.

Southern Red Velvet Cake

This iconic Southern dessert is known for its vibrant red color and velvety texture, paired with a rich cream cheese or buttercream frosting, making it a favorite for special occasions.

Coconut Cream Cake

A light and fluffy cake layered with coconut cream and topped with whipped cream and toasted coconut flakes, providing a tropical flavor similar to the pineapple cake.

Pecan Pie Bars

These bars capture the taste of traditional pecan pie with a chewy filling over a buttery shortbread crust, offering an easy-to-serve version of a classic dessert.

Banana Pudding

Layers of creamy vanilla pudding, fresh bananas, and crispy vanilla wafer cookies create a nostalgic Southern dessert that's both simple and satisfying.

Lemon Blueberry Bundt Cake

A moist lemon-flavored cake studded with blueberries and topped with a sweet glaze for a delightful burst of flavor that brightens any dessert table.



Southern Creamy Pineapple Pecan Cake