White Chocolate Cake with Pineapple Filling

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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

Step 1: Prepare for Baking

Preheat the oven to 350°F (175°C). Grease and flour two 9-inch round cake pans, ensuring they are well-prepared for easy release after baking.

Step 2: Mix Dry Ingredients

In a medium bowl, sift together the all-purpose flour, baking powder, and salt. Set this mixture aside for later use.

See also Christmas Gyros Salad

Step 3: Cream Butter and Sugar

In a large mixing bowl, cream together the unsalted butter and granulated sugar until the mixture is light and fluffy. This typically takes about 3-5 minutes with an electric mixer.

Step 4: Add Eggs

Add the eggs, one at a time, to the creamed butter and sugar mixture, mixing well after each addition. Ensure both the eggs are fully incorporated before moving to the next step.

Step 5: Incorporate Dry Ingredients and Milk

Gradually add the dry ingredient mixture to the wet mixture, alternating with the milk. Begin and end with the dry ingredients, mixing gently until just combined. Do not overmix to keep the cake light and fluffy.

Step 6: Bake the Cake

Divide the batter evenly between the prepared cake pans. Bake in the preheated oven for 25-30 minutes, or until a toothpick inserted into the center comes out clean.

Step 7: Cool the Cakes

Once baked, allow the cakes to cool in the pans for about 10 minutes. Carefully remove them from the pans and transfer them to a wire rack to cool completely.

Step 8: Prepare Pineapple Filling

In a saucepan over medium heat, combine crushed pineapple (drained) with sugar and cornstarch. Cook while stirring until the mixture thickens and starts to bubble. Remove from heat and let it cool before using.

Step 9: Assemble the Cake

Once the cakes are completely cool, place one layer on a serving plate. Spread a generous portion of the pineapple filling on top, then place the second layer of cake over it.

Step 10: Frost the Cake

Frost the top and sides of the layered cake with white chocolate frosting, spreading evenly for a clean finish.

See also Strawberry Cheesecake Mousse

Notes

Note 1: Storage

Store the cake in an airtight container at room temperature for up to 3 days, or in the refrigerator for up to a week.

Note 2: Serving Suggestion

This cake pairs well with a scoop of vanilla ice cream or a dollop of whipped cream for added richness.

Note 3: Substitutions

If you prefer, you can substitute the crushed pineapple with other fruit fillings such as strawberries or peaches for a different flavor profile.

Note 4: Frosting Tip

For a smoother frosting application, make sure the frosting is at room temperature before spreading on the cake.

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Cook techniques

Preparing the White Chocolate

Melt white chocolate gently using a double boiler to avoid burning, ensuring a smooth texture for your cake.

Baking the Cake Layers

Evenly divide the batter into prepared cake pans to ensure uniform baking and perfect layering.

Creating the Pineapple Filling

Cook pineapple with sugar and cornstarch until thickened, allowing it to cool before spreading between the cake layers.

Assembling the Cake

Layer the cooled cake with pineapple filling, using a crumb coat to trap any loose crumbs before final frosting.

Decorating the Cake

Use a palette knife to apply frosting smoothly and add decorative touches, such as grated chocolate or fresh pineapple slices.

FAQ

Can I use dark chocolate instead of white chocolate?

Yes, you can substitute dark chocolate, but it will alter the flavor profile of the cake.

How can I store the cake after baking?

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

Can I use canned pineapple for the filling?

Yes, canned pineapple works well but make sure to drain it thoroughly before cooking.

See also Kimchi Fried Rice Recipe for Easy Meals

What can I use as a substitute for corn starch?

You can use all-purpose flour as a thickening agent, but the texture may differ slightly.

Is it necessary to refrigerate the cake?

While not necessary, refrigeration helps the flavors meld and keeps the cake fresh longer.

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Conclusion

The white chocolate cake with pineapple filling is a delightful dessert that combines the richness of white chocolate with the tropical sweetness of pineapple. Its moist texture and unique flavor profile make it a perfect choice for celebrations or as a comforting treat. With its beautiful presentation and delicious taste, this cake is sure to impress your guests and become a favorite in your dessert repertoire.

More recipes suggestions and combination

Chocolate Layer Cake with Raspberry Filling

A decadent chocolate cake layered with fresh raspberry filling offers a tantalizing contrast of flavors that can delight fruit and chocolate lovers alike.

Lemon Drizzle Cake with Coconut Frosting

The zesty flavor of lemon paired with the tropical sweetness of coconut creates a refreshing and unique cake that's perfect for warm-weather gatherings.

Vanilla Bean Cake with Strawberry Compote

A classic vanilla bean cake topped with homemade strawberry compote brings a burst of flavor and is a beautiful homage to seasonal fruits.

Carrot Cake with Cream Cheese Frosting

Moist and flavorful, carrot cake combines spices and grated carrots, topped with a rich cream cheese frosting for that perfect balance.

Red Velvet Cake with Cream Cheese Filling

This iconic dessert boasts a rich red color and a subtle cocoa flavor, complemented by a smooth cream cheese filling between its layers.

Coconut Cake with Pineapple Cream

A light and fluffy coconut cake filled with creamy pineapple filling for a tropical twist that is sure to be a hit at any gathering.

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