



Long Livo

Juicy Pineapple Heaven Cake

20 min

Prep time

8

Servings

35 min

Cook time

Easy

Difficulty

55 min

Total time

American

Cuisine

Ingredients

Cake

- ☐ 2 cups all-purpose flour
- ☐ 1 ½ tsp baking powder
- ☐ ½ tsp baking soda
- ☐ ¼ tsp salt
- ☐ ½ cup unsalted butter, softened
- ☐ ¾ cup brown sugar

- ☐ 2 large eggs
- ☐ 1 tsp vanilla extract
- ☐ ½ cup whole milk
- ☐ 1 cup fresh pineapple, finely diced
- ☐ 1 tbsp lemon juice

Glaze

- ☐ ¼ cup pineapple juice
- ☐ 2 tbsp powdered sugar

Instructions

- 1** Preheat the oven to 350°F (175°C). Grease a 9-inch round pan and line the bottom with parchment.
- 2** In a bowl, whisk together flour, baking powder, baking soda, and salt.
- 3** Cream butter and brown sugar until pale and fluffy; add eggs one at a time, then stir in vanilla.
- 4** Fold in the pineapple pieces and lemon juice, then gently mix in the dry ingredients alternating with milk.
- 5** Pour batter into the prepared pan, smooth the top, and bake for 30-35 minutes until a toothpick comes out clean.
- 6** While the cake cools, whisk pineapple juice with powdered sugar to make a thin glaze; drizzle over the warm cake.

Nutrition per serving

340 kcal

Calories

5 g

Protein

55 g

Carbs

11 g

Fat

Tips & notes

- If you love extra pineapple, drizzle a second glaze after the cake has cooled completely.
- Oops, be careful not to over-mix the batter; a few lumps are fine.
- You can pair this cake with a cup of tea or a light glass of chilled lemonade.