

Zucchini Bread Recipes

Pineapple Heaven Cake: Juicy Tropical Delight

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ¾ cup unsalted butter, softened
- [ ] 1 cup brown sugar
- [ ] 2 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] ½ cup crushed fresh pineapple, well drained
- [ ] Zest of 1 lemon
- [ ] ¼ cup milk

Glaze

- [ ] ½ cup pineapple juice (from the drained chunks)
- [ ] 1 cup powdered sugar
- [ ] 1 tsp melted butter
- [ ] A pinch of salt

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; set aside.



3. Using a mixer, cream butter and brown sugar until pale and fluffy – about 3 minutes. Add eggs one at a time, then stir in vanilla.



4. Gently fold in the dry ingredients, milk, pineapple zest, and the drained pineapple pieces. Mix just until combined.



5. Pour batter into the prepared pan, smooth the top, and bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.



6. While the cake cools, whisk pineapple juice, powdered sugar, melted butter, and a pinch of salt to make a smooth glaze.



7. When the cake is still warm, drizzle the glaze over the top, letting it cascade down the sides.



8. Allow the glaze to set for 10 minutes before slicing. Serve slightly warm or at room temperature.



Nutrition per serving

320 kcal	4 g	48 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- Pat the pineapple dry; excess moisture can make the cake dense.
- If you prefer a firmer glaze, add a bit more powdered sugar.
- A light dusting of toasted coconut adds extra texture.