

Choco Fever Dream

Juicy Pineapple Heaven Cake

20 min Prep time	**35 min** Cook time	**55 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
- ▢ 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	5 g	55 g	11 g
Calories	Protein	Carbs	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.