

Treasure Barrel

Juicy Pineapple Heaven Cake Recipe

20 min Prep time	**35 min** Cook time	**55 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] 1 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] ¾ cup coconut milk
- [ ] 1 cup fresh pineapple, finely chopped

Topping

- [ ] 1 cup fresh pineapple rings
- [ ] ½ cup brown sugar
- [ ] ¼ cup unsalted butter, melted
- [ ] 2 tbsp honey
- [ ] 1 tbsp lemon juice

Instructions

1. Preheat oven to 350°F (175°C). Grease a 9-inch round pan and set aside.
2. In a bowl, combine melted butter and ½ cup brown sugar; stir until glossy, then arrange pineapple rings in the pan and pour the mixture over them.
3. In a separate bowl, whisk flour, baking powder, baking soda, and salt.
4. Beat butter and remaining brown sugar until light and fluffy, add eggs one at a time, then vanilla and coconut milk.
5. Gradually fold dry ingredients into the wet mixture, then gently stir in chopped pineapple.
6. Pour batter over the caramelized pineapple, smoothing the top.
7. Bake for 35-40 minutes, or until a toothpick comes out clean. Let cool in the pan for 10 minutes.
8. Mix honey, lemon juice, and a splash of melted butter; brush gently over the warm cake, then serve.

Nutrition per serving

420 kcal	5 g	58 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the pineapple pieces are patted dry to avoid excess moisture.
- If you prefer a firmer crust, sprinkle a thin layer of coarse sugar on top before baking.
- A light dusting of toasted coconut adds an extra tropical hint.