

Helergon Kitchen

Juicy Pineapple Heaven Cake Recipe

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

Ingredients

Cake

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

Glaze

- ▢ ¼ cup butter
- ▢ ¼ cup brown sugar
- ▢ ¼ cup pineapple juice (from fresh fruit)
- ▢ 1 tsp lemon juice
- ▢ 1 tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch round cake pan and set aside.
2. In a small saucepan, melt ¼ cup butter with brown sugar, pineapple juice, and lemon juice over low heat. Stir until smooth, then pour the mixture into the prepared pan, spreading evenly.
3. In a bowl, whisk together flour, baking powder, and salt. In another bowl, cream the softened butter with brown sugar until fluffy, then beat in eggs one at a time.
4. Fold the dry ingredients into the wet mixture, alternating with milk, until just combined. Gently fold in the diced pineapple.
5. Pour the batter over the caramelized pineapple layer, smoothing the top. Bake for 30-35 minutes, or until a toothpick comes out clean.
6. While the cake bakes, prepare the glaze: melt ¼ cup butter with brown sugar, pineapple juice, lemon juice, and vanilla over low heat. Let it thicken slightly.
7. When the cake is done, poke small holes across the surface with a skewer and slowly drizzle the warm glaze over it. Let the cake cool in the pan for 10 minutes, then transfer to a serving plate.

Nutrition per serving

380 kcal	5 g	58 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the glaze sets too quickly, warm it gently before the final drizzle.
- For extra caramel flavor, sprinkle a pinch of sea salt on top before the glaze sets.
- You can add a handful of toasted macadamia nuts for a delightful crunch.