

Bite Spoon

Pineapple Heaven Cake – Juicy Quick 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
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] ¾ cup granulated sugar
- [ ] 2 large eggs
- [ ] ½ cup milk
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice

For the Topping

- [ ] 1 fresh pineapple, peeled and sliced into rings
- [ ] ½ cup brown sugar
- [ ] ¼ cup unsalted butter, melted
- [ ] ¼ tsp ground cinnamon

Instructions

1. Preheat your oven to 350°F (175°C). Lightly grease a 9-inch round cake pan.
2. In a small saucepan, melt the butter for the topping, stir in brown sugar and cinnamon, then pour into the pan, spreading evenly.
3. Arrange pineapple rings on top of the caramel, pressing gently so they stick.
4. In a mixing bowl, whisk together flour, baking powder, and salt. In another bowl, cream butter and granulated sugar until fluffy, then add eggs one at a time.
5. Combine the wet and dry mixtures alternately with milk, lemon juice, and vanilla, mixing just until incorporated. Pour batter over the pineapple, smoothing the top.
6. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let cool 10 minutes before unmolding.

Nutrition per serving

320 kcal	4 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer flavor, sprinkle a pinch of nutmeg into the batter.
- A quick glance at orange juice cake gave me the idea to add a splash of lemon juice for brightness.
- For a festive twist, drizzle a thin layer of cinnamon roll cake glaze over the top after it cools.