

YIELD: ONE 8X8-INCH CAKE

Pineapple Poke Cake with Pineapple Glaze

This pineapple cake is an easy, from-scratch poke cake recipe! It's screaming with pineapple flavor from the crushed pineapple in the cake and the pineapple juice in the glaze.

prep time: 10 MINUTES

cook time: 40 MINUTES

chill time: 4 HOURS

total time: 4 HOURS 50 MINUTES

INGREDIENTS

- 1/2 cup unsalted butter (1 stick), melted
- 2 large eggs
- 2/3 cup granulated sugar
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/2 teaspoon salt, or to taste
- 1/4 teaspoon baking soda
- one 20-ounce can crushed pineapple, drained very well with juice reserved
- about 2 cups confectioners' sugar
- 3 to 4 tablespoons pineapple juice, or as needed for consistency



INSTRUCTIONS

- 1 Preheat oven to 350F. Line an 8-by-8-inch baking pan with aluminum foil, spray with cooking spray; set aside.
- 2 In a large, microwave-safe bowl melt the butter, about 1 minute on high power.
- 3 Wait momentarily before adding the eggs so you don't scramble them. Add the eggs, granulated sugar, vanilla, and whisk until smooth.
- 4 Add the flour, salt, baking soda, and stir until just combined, don't overmix.
- 5 Add the crushed pineapple and stir to combine. (Reserve the juice for the glaze.)