

Pineapple Poke Cake with Pineapple Glaze

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

Cooking 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 over-mix.
- 5) Add the crushed pineapple and stir to combine. Make sure the pineapple has been very well drained because if it's not the cake will be so moist and wet that it won't set. Reserve the juice for the glaze.
- 6) Turn batter out into prepared pan, smoothing the top lightly with a spatula.
- 7) Bake for about 36 to 41 minutes (I baked 39 minutes), or until done. Baking times may range dramatically due to the moisture level in the pineapple (some fruit is much juicier than others), how well it was drained, climate and oven variances, etc. If you feel like cake is browning too quickly on top before it's setting up in center, tent with a sheet of foil (loosely drape a sheet of foil over the pan) and bake until done. A toothpick inserted in the center should come out clean, or with a few moist crumbs, but no batter. Set cake on a wire rack to cool momentarily while you make the glaze.
- 8) In a large mixing bowl, add 2 cups confectioners' sugar, 3 to 4 tablespoons of reserved pineapple juice, and whisk vigorously until smooth and combined. Depending on glaze consistency and preference, you may need to play with the sugar and juice ratios slightly; set glaze aside.
- 9) Using a small paring knife, poke the cake in about 25 spots, lightly twisting the knife with each poke. You don't need to make craters or get too wild poking because the glaze finds a way to soak in.
- 10) Evenly pour glaze over the cake. If glaze is pooling near the sides of pan, use a spatula to push it back up into the center and then use the spatula to 'squish' it down into the holes. Even if it looks like there's too much glaze, it eventually soaks in. The longer you can let it soak (overnight is optimal) before slicing and serving the cake, the better. Cake will keep airtight at room temperature for up to 5 days, or in the freezer for up to 6 months.

