- Prep time: 20 minutes
- Cook time: 75-85 minutes
- Total time: 1 hour 45 minutes
- Yield: 1 10-inch bundt cake (12-16 servings)
- Intensity: Easy to Moderate

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Ingredients

For the Cake:

- 3 cups (360g) all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup (2 sticks / 227g) unsalted butter, softened to room temperature
- 2 3/4 cups (550g) granulated sugar
- 5 large eggs, at room temperature
- 1 cup (240ml) full-fat canned coconut milk, well-stirred
- 1/4 cup (60ml) dark rum (or 1/4 cup pineapple juice + 1 teaspoon rum extract for a non-alcoholic version)
- 1 teaspoon vanilla extract
- 1 teaspoon coconut extract

- 1 cup (170g) crushed pineapple, well-drained

For the Coconut Rum Glaze:

- 1 cup (120g) powdered sugar
- 2-3 tablespoons coconut milk
- 1 tablespoon dark rum (optional)

For the Topping:

- 1/2 cup (40g) shredded sweetened coconut, toasted

Instructions

Part 1: Preparation (Intensity: Easy)

1. Preheat and Prep: Preheat your oven to 325°F (165°C). Generously grease and flour a 10-inch bundt pan, making sure to get into all the crevices. Alternatively, use a baking spray with flour.

2. Mix Dry Ingredients: In a medium bowl, whisk together the all-purpose flour, baking powder, and salt. Set aside.

3. Prepare Wet Ingredients: In a small bowl or measuring cup, combine the coconut milk, dark rum, vanilla extract, and coconut extract.

4. Drain Pineapple: Place the crushed pineapple in a fine-mesh strainer and press down with a spatula to remove as much excess juice as possible. Set aside.

Part 2: Creaming and Mixing (Intensity: Moderate)

5. Cream Butter and Sugar: In the bowl of a stand mixer fitted with the paddle attachment (or using a large bowl and a hand mixer), beat the softened butter and granulated sugar on medium-high speed until light and fluffy, about 4-5 minutes. Scrape down the sides of the bowl as needed.

6. Add Eggs: Reduce the mixer speed to medium-low. Add the eggs one at a time, mixing well after each addition and scraping down the bowl. The mixture should be smooth and creamy.

7. Alternate Dry and Wet: With the mixer on low speed, add the dry ingredients in three additions, alternating with the wet ingredients (coconut milk mixture) in two additions. Begin and end with the dry ingredients. Mix just until incorporated after each addition—do not overmix.

8. Fold in Pineapple: Remove the bowl from the mixer. Gently fold in the well-drained crushed pineapple with a spatula until evenly distributed.

Part 3: Baking (Intensity: Easy)

9. Bake: Pour the batter into the prepared bundt pan and smooth the top. Bake for 75-85 minutes, or until a long skewer inserted into the center of the cake comes out clean. The cake should be a deep golden brown and start to pull away from the sides of the pan.

10. Cool in Pan: Let the cake cool in the pan on a wire rack for 15-20 minutes. This is crucial for the cake to set and release cleanly.

11. Invert and Cool Completely: Carefully invert the cake onto the wire rack and gently lift off the pan. Allow the cake to cool completely before glazing.

Part 4: Glazing and Topping (Intensity: Easy)

12. Toast the Coconut: While the cake is cooling, spread the shredded coconut on a baking sheet. Bake at 325°F (165°C) for 5-7 minutes, stirring frequently, until lightly golden and fragrant. Watch it closely to prevent burning. Set aside to cool.

13. Make the Glaze: In a small bowl, whisk together the powdered sugar, 2 tablespoons of coconut milk, and the rum (if using). Add more coconut milk, one teaspoon at a time, until you reach a thick but pourable consistency.

14. Finish the Cake: Once the cake is completely cool, drizzle the glaze over the top, letting it run down the sides. Immediately sprinkle the toasted coconut over the glaze.

Storage and Make-Ahead

- Storage: Store the glazed cake in an airtight container at room temperature for up to 3 days.
- Refrigeration: For longer storage, refrigerate for up to 1 week. Bring to room temperature before serving for the best flavor and texture.
- Freezing: This cake freezes beautifully. Wrap the unglazed cake tightly in plastic wrap and then in aluminum foil. Freeze for up to 3 months. Thaw overnight in the refrigerator, then glaze and serve.

Nutrition Information (Estimated)

Disclaimer: The following nutrition information is an estimate and is provided for informational purposes only. It is not a substitute for professional dietary advice. Values may vary based on specific ingredients used.

Serving Size: 1 slice (based on 16 servings)
Amount Per Serving:

- Calories: ~410 kcal
- Total Fat: 18g

- Saturated Fat: 12g
- Cholesterol: 85mg
- Sodium: 95mg
- Total Carbohydrates: 58g
- Dietary Fiber: 1g
- Total Sugars: 42g
- Protein: 4g