

- Prep Time: 25 minutes
 - Cook Time: 75-85 minutes
 - Cooling Time: 2 hours
 - Total Time: 3 hours 30 minutes
 - Yield: 1 10-inch Bundt cake (12-16 servings)
 - Skill Level: Easy to Intermediate
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Ingredients

For the Cake:

- 1 ½ cups (3 sticks / 340g) unsalted butter, softened to room temperature

- 8 ounces (226g) full-fat cream cheese, softened to room temperature
- 3 cups (600g) granulated sugar
- 6 large eggs, at room temperature
- 3 cups (360g) all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup (240ml) well-drained crushed pineapple (from a 20-ounce can, reserve the juice for the glaze)
- 2 teaspoons pure vanilla extract

For the Pineapple Glaze:

- 1 ½ cups (180g) powdered sugar, sifted
- 2-3 tablespoons reserved pineapple juice
- ½ teaspoon pure vanilla extract

- Pinch of salt
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Instructions

Part 1: Preparation (Intensity: Low)

1. **Preheat and Prepare:** Preheat your oven to 325°F (165°C). Generously grease and flour a 10-inch Bundt pan, making sure to get into all the intricate crevices. This is crucial for a clean release.
2. **Drain the Pineapple:** Place the crushed pineapple in a fine-mesh strainer and press down firmly with a spatula to remove as much excess liquid as possible. Set the drained pineapple aside and reserve the juice for the glaze. You should have about $\frac{3}{4}$ to 1 cup of drained pineapple.

Part 2: Creaming the Butter and Cream Cheese (Intensity: Medium)

3. **Beat the Fats:** 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 cream cheese on medium-high speed for about 3-4 minutes, until they are completely smooth, creamy, and well combined. Scrape down the sides of the bowl as needed.
4. **Add the Sugar:** Gradually add the granulated sugar to the butter mixture. Continue to beat on medium-high speed for another 4-5 minutes, until the mixture is light, fluffy, and pale in color. This step incorporates air, which is key for a good texture.

Part 3: Incorporating the Eggs (Intensity: Medium)

5. Add Eggs One at a Time: Reduce the mixer speed to low. Add the eggs one at a time, mixing well after each addition. It's important to scrape down the bowl after every egg to ensure everything is evenly incorporated. The mixture may look slightly curdled at this point, but that's normal.

Part 4: Combining the Dry and Wet Ingredients (Intensity: Low)

6. Whisk Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, baking powder, and salt.
7. Alternate Additions: With the mixer on low speed, add the dry ingredients to the wet mixture in three additions, alternating with the drained pineapple. Start and end with the flour mixture. Mix each addition just until incorporated. Do not overmix. Overmixing will develop the gluten and result in a tough cake.
8. Add Vanilla: Finally, add the vanilla extract and mix on low for just a few seconds until it's combined. Give the batter a final gentle fold with a spatula to ensure all ingredients are incorporated from the bottom of the bowl.

Part 5: Baking and Cooling (Intensity: Low)

9. Bake: Pour the batter into the prepared Bundt pan and smooth the top with a spatula. Bake for 75-85 minutes, or until a long, thin skewer or toothpick inserted into the center of the cake comes out clean. The cake should be a deep golden brown and pulling away slightly 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 allows the cake to set and firm up, making it easier to remove.
11. Invert and Cool Completely: Carefully invert the cake onto the wire rack and gently lift off the pan. Let the cake cool completely before glazing.

Part 6: Glazing (Intensity: Low)

12. Make the Glaze: While the cake is cooling, prepare the glaze. In a small bowl, whisk together the sifted powdered sugar, 2 tablespoons of the reserved pineapple juice, vanilla, and a pinch of salt. Whisk until smooth. If the glaze is too thick, add more pineapple juice, one teaspoon at a time, until you reach a thick but pourable consistency.
13. Glaze the Cake: Once the cake is completely cool, drizzle the glaze over the top, letting it drip down the sides.
14. Serve: Allow the glaze to set for at least 15-20 minutes before slicing and serving.

Nutrition (per serving, based on 16 slices)

Please note: This is an estimate and can vary based on the specific ingredients used and the size of the slices.

- Calories: 420 kcal

- Total Fat: 22g
- Saturated Fat: 13g
- Cholesterol: 115mg
- Sodium: 140mg
- Total Carbohydrates: 53g
- Sugars: 38g
- Protein: 5g