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Pineapple coconut cake

Do you love pineapple and coconut? Then is pineapple coconut cake is perfect for you! This cake is a combination of caramel, coconut, pineapple and cherries. Easy to make, just follow the steps in the recipe. Also ideal as dessert after a summer barbeque.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55

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Other materials for the cake:

- 150 gram (soft) butter
- 100 ml water
- 2 eggs (approx. 130 gram)
- 200 gram coconut
- 1 small can of pineapple slices in juice
- 1 jar of candied cherries
- 150 gram fine sugar
- 100 ml water
- 20 gram butter

First make the caramel, by heating 20 gram butter, 150 gram fine sugar and 100 ml water in a pan on medium heat. Keep stirring with a wooden spoon. Remove the pan from the fire when the caramel has a light brown color. Instantly fill the baking pan with the caramel, turn the pan so that the caramel is evenly distributed over the bottom and the sides. Let the caramel cool down.

Let the pineapple slices drain well and place the slices in the bottom of the pan. Then place of cherries in the slices.

Preheat the oven on 160°C (convection oven 130°C). Mix 500 gram cupcake mix, 150 gram butter, 100ml water, 200 gram coconut and 2 eggs on low speed for 4 minutes. Fill the pan with the mixture. Bake the cake in approx. 60-70 minutes. Let the cake cool down after baking for 5 minutes in the pan. Place a plate on the pan and quickly turn the cake upside down.

Finish the pineapple coconut cake with a delicious swirl of whipped cream and some fresh cherries!

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