

Pineapple Walnut Cake with Cream Cheese Frosting

This old-fashioned Pineapple Walnut Cake is one of my favorite cakes to make. It mixes up with a rubber spatula in a few minutes. You don't need a mixer, because you add canola oil instead of butter. It can be made as a layer cake or a flat cake. I like to make it as a flat cake in a 9 x 13 pan because it is easier to transport. If you make a layer cake, divide the cake batter into two 9" round cake pans and bake 25-30 minutes. You will also want to double the frosting recipe.

2 cups flour
1 teaspoon salt
1 teaspoon baking soda
1 cup canola oil
2 cups sugar
3 eggs
1 20 ounce can crushed pineapple with juice
1 cup walnuts, coarsely chopped

Frosting (double for layer cake)

¼ cup butter, softened
4 ounces cream cheese, room temperature
¼ teaspoon vanilla
pinch salt
1 ¾ cups powdered sugar

- 1 Preheat oven to 350°. Prepare a 9 x 13 pan by brushing with canola oil. Dust the pan with flour on all sides and set aside.
- 2 Blend flour, salt and baking soda in a small bowl and set aside.
- 3 In large bowl, combine oil, sugar, eggs and pineapple until well mixed.
- 4 Fold in flour mixture only until white from flour disappears and no more.
- 5 Fold in the nuts in a stir or two.
- 6 Dump cake mixture in the pan all at once and smooth out the top.
- 7 Bake approximately 45 minutes for 9 x 13 pan. Cake is done when light brown and when toothpick inserted comes out clean. Let cool for 30 minutes.
- 8 While cake is baking, place butter and cream cheese in a small deep bowl to bring to room temperature.. While cake is cooling, mix the frosting. Add salt and vanilla and use an electric mixer to cream the butter mixture. Add in the powdered sugar, ½ cup at a time until mixture is very smooth.
- 9 Plop the frosting from the bowl into the center of the cake before spreading. Use an offset spatula to spread the frosting from the center out toward the edges to cover the cake.
- 10 Serve the Pineapple Walnut Cake with Cream Cheese Frosting at your party by cutting into squares. You can place a walnut in the center of each piece as a garnish. Use a small spatula to remove the pieces cleanly.

Servings: 24

Preparation Time: 20 minutes

Cooking Time: 45 minutes

Inactive Time: 30 minutes

Total Time: 1 hour and 35 minutes

Oven Temperature: 350°F

Nutrition Facts

Nutrition (per serving): 263 calories, 144 calories from fat, 16.5g total fat, 36.7mg cholesterol, 185mg sodium, 60.4mg potassium, 27.3g carbohydrates, <1g fiber, 18.6g sugar, 3g protein.

Source

Author: Patricia K. Rose, October 2026

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