



Two-Ingredient Pineapple Angel Food

CakeIngredients

1box Betty Crocker™ white angel food cake mix
1can (20 oz) crushed pineapple in juice, undrained

Steps

- 1 Heat oven to 350°F. Spray 10-inch tube pan with cooking spray.
- 2 In large bowl, beat dry angel food cake mix and crushed pineapple on low speed 30 seconds; beat on medium speed 1 minute. Pour into pan.
- 3 Bake 40 to 45 minutes or until deep golden brown. Cool completely upside down as directed on cake mix box, at least 1 hour. Run knife around edges; turn cooled cake out onto serving plate. Use serrated knife to cut into slices.

TIPS from others

1. First of all, if you have ever baked an angel food cake you know you do not spray the pan. The cake will fall out as many have said theirs did! Secondly , you have to bake it longer than a typical angel food since you have a much denser and moist cake. 40-45 minutes should do it but be sure it is not under baked.(rich dark top) Cool it upside down with the prongs on an angle food cake pan supporting it or a bottle supporting the middle.Then take it out of the tube pan after you have thoroughly cooled it. Take it out by running a thin sharp knife along the edge and bottom of the cake. Don't forget to run the knife around the center of the cake as well as the edges.

2. Have made several times in 9 x 13 glass pan and only bake 30-35 minutes till brown on top and bottom. Have added 1/2 cup of coconut and diced some maraschino cherries in it.

3. I used rum as a part of the liquid when I made it and that worked fine, too.

4. I mixed coconut flakes in the cake and also poured it on the bottom of the tube