

Tropical Cake

Tropical Cake

Ready in **45 minutes**



Ingredients

- 1 box yellow cake, plus ingredients listed on the box
- ½ cup pineapple
- 3 oz finely chopped macadamia nuts
- 3 TBS granulated sugar
- ½ cup coconut milk
- 1 cup powdered sugar
- ⅔ stick butter
- 3-4 TBS coconut rum (such as Malibu)
- ¾ cup sweetened, dried coconut flakes

Preparation

1. Butter the Bundt pan generously and sprinkle the sugar throughout to coat. Tilt the cake pan as necessary to get the sugar to coat up the sides. Pulse the macadamia nuts in a food processor until they're finely chopped and pat them into the bottom and up the sides of the Bundt pan
2. Make the cake mix according to the package directions. Gently fold in the pineapple. Pour the batter inside the Bundt pan and bake according to the package directions
3. **While the cake is baking, make the frosting. Combine the coconut milk and the powdered sugar in a medium dish. Whisk until smooth. Set aside.**
4. **Make the boozy glaze! Melt the butter in a saucepan over medium heat. Add in the rum. Stir to combine and when fully incorporated, turn off the heat and set aside.**
5. When the cake comes out of the oven, gently poke holes throughout with a long wooden skewer. Slowly pour the rum and butter mixture all over the holes and around the sides of the pan. Allow the cake to cool completely.
6. Toast the coconut on a baking sheet at 400 for 2-3 minutes, stirring once, or until the edges are just turning brown.
7. When cooled, flip the cake onto a pedestal or serving plate. Slowly pour coconut milk glaze all over the top. Sprinkle with the toasted coconut, and serve!