



EVERYTHING HERBAL

by Cheryl Jabz

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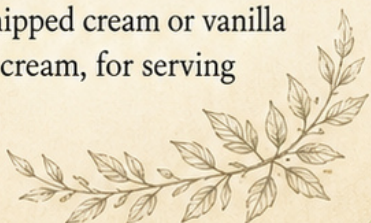


 Serves: 10–12

 Bake: 45–50 minutes at 350°F

INGREDIENTS

- 1 can (20 ounces) pineapple chunks in juice, **undrained**
- 1 box yellow cake mix
- $\frac{3}{4}$ cup unsalted butter, melted
- $\frac{1}{2}$ teaspoon ground cinnamon, optional
- $\frac{1}{2}$ cup chopped pecans or walnuts, optional
- Whipped cream or vanilla ice cream, for serving



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INSTRUCTIONS

1. Preheat the oven to **350°F**. Lightly grease a 9x13-inch baking dish.
2. Pour the pineapple chunks and all the juice into the baking dish. Spread them evenly.
3. Sprinkle the dry cake mix evenly over the pineapple. **Do not stir.**
4. Slowly drizzle the melted butter over the cake mix, covering as much of the surface as possible.
5. Sprinkle with cinnamon and chopped nuts, if desired.
6. Bake for **45–50 minutes**, until the top is golden brown and the pineapple filling is bubbling.
7. Let the cake rest for about 10 minutes before serving.



Serve warm with whipped cream or vanilla ice cream. The pineapple chunks create a juicy, fruity filling beneath a crisp, buttery cake topping.



Tip: For a softer filling, lightly cut some of the pineapple chunks in half before adding them.