

Foodnity Recipes

Pina Colada Cake Trifle

Lush layers of pineapple, coconut cream, and soft cake create a breezy, tropical trifle.

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake Layer

- [ ] 1 box yellow cake mix (or homemade vanilla cake), baked and cooled
- [ ] 1/2 cup pineapple juice
- [ ] 2 tbsp dark rum (optional) or extra pineapple juice

Coconut Cream Filling

- [ ] 1 can (13.5 oz) coconut cream, chilled
- [ ] 3 tbsp powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lime

Fruit & Syrup

- [ ] 2 cups fresh pineapple, cut into 1-inch cubes
- [ ] 1/4 cup pineapple juice
- [ ] 2 tsp brown sugar
- [ ] 1 tbsp rum or extra pineapple juice

Garnish

- [ ] Toasted coconut flakes
- [ ] Fresh mint leaves (optional)
- [ ] Lime zest

Instructions

1. Slice the cooled cake into 1-inch thick rounds; set aside on a large trifle bowl.
2. In a small bowl, combine pineapple juice, rum (if using), and brown sugar; stir until dissolved, then pour over the cake layers, allowing them to soak for 5 minutes.
3. Whisk the chilled coconut cream with powdered sugar, vanilla, and lime zest until light and fluffy; spread a generous layer over the soaked cake.
4. Scatter the diced pineapple evenly over the coconut cream, then add another soaked cake layer and repeat the cream and fruit layers.
5. Top the final layer with a drizzle of the remaining syrup, a sprinkle of toasted coconut flakes, lime zest, and a few mint leaves for color.
6. Refrigerate the assembled trifle for at least two hours; this lets the flavors meld and the cake fully absorb the tropical syrup.

Nutrition per serving

320 kcal	4 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a firmer texture, chill the assembled trifle overnight.
- For extra crunch, add a thin layer of crushed pineapple cookies between cake layers.
- A splash of orange liqueur can replace rum for a citrusy twist.