



Elvis Presley Jailhouse Rock Cake



12 servings



6 hours/overnight

INGREDIENTS

- White Cake Mix
- 8 oz can Crushed Pineapple (with juice)
- 1 cup Granulated Sugar
- ½ tsp Vanilla Extract (for pineapple mixture)
- 8 oz package Cream Cheese, softened
- ½ cup Butter, softened
- 3 cups Powdered Sugar
- ½ tsp Vanilla Extract (for frosting)
- 3 cups Crushed Pecans

DIRECTIONS

1. **Bake the Cake:** Prepare and bake a white cake according to package directions in your desired cake pan. Once baked, cool the cake and poke holes throughout with the end of a wooden spoon.
2. **Pineapple Mixture:** In a saucepan, combine the crushed pineapple (with its juice), 1 cup of granulated sugar, and ½ teaspoon of vanilla extract. Bring to a boil for a few minutes, stirring occasionally. Pour the hot pineapple mixture over the cooled cake, ensuring it seeps into the holes.
3. **Cream Cheese Frosting:** In a large bowl, beat together the softened cream cheese and butter until smooth. Gradually add in the powdered sugar, remaining vanilla extract, and 2 cups of crushed pecans, mixing until well combined. Spread this frosting over the pineapple-soaked cake.
4. **Garnish:** Sprinkle the remaining 1 cup of crushed pecans over the top of the cake.
5. **Chill:** For the best flavor, let the cake set overnight in the refrigerator or at least for 6 hours before serving. This allows all the flavors to meld together beautifully.