Pineapple Pound Cake

Ingredients

- 225g (1 cup) butter at room temperature
- 200g (1 cup) granulated sugar
- 1 teaspoon lemon zest
- 80ml (¼ cup) honey
- 5 eggs at room temperature
- 1 teaspoon vanilla extract
- 70g (⅓ cup) well-drained crushed pineapple
- 250g (2 cups) all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ teaspoon ground cardamom
- powdered sugar for dusting, if desired

Preparation

1. Preheat oven to 175℃ (350℉).
2. Spray bundt pan with baking spray.
3. To the bowl of a stand mixer, add the butter, sugar, and lemon zest and beat until light and fluffy (about 5 minutes).
4. Add honey and beat to combine.
5. Add eggs, one at a time, beating well after each addition.
6. Add vanilla and pineapple and stir or beat to combine.
7. Whisk together flour, baking powder, salt, and cardamom in a separate bowl, then add to wet ingredients and beat until just combined.
8. Spoon batter into the prepared pan.
9. Bake for 40 to 45 minutes, or until a cake tester inserted in the center comes out clean.
10. Cool cake in the pan for 10 minutes.
11. Remove cake from pans and cool completely on a wire rack.
12. Dust cake with confectioners sugar prior to serving.