

# Taiwanese Pineapple Cakes (Tarts)

[Ready in Total Time:](#) 55 min.

Prep Time = 25 min.

Cook Time = 30 min. \*

## [Ingredients:](#)

Makes 9 Pineapple Cakes

### Pineapple Filling

- 1 - 20 oz. can of crushed pineapple (this should give you approx. 1 1/2 cups of pineapple drained)
- 1/4 cup cane sugar
- 1/4 cup light brown sugar
- 1 teaspoon lemon juice

### Shortbread dough

- 1 stick of unsalted butter (8 Tbsp.)
- a pinch or two of salt (if using unsalted butter)
- 1/4 cup of powdered sugar
- 1 teaspoon baking powder
- 1/4 cup of dry, powdered milk
- 1 egg
- 1 1/4 cups of cake flour
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Equipment:

I'm using a KitchenAid 5 quart mixer.

## [Preparation:](#)

For the full preparation method and instructions, watch my [video](#).

\*Cook Time:

1. Cook the pineapple filling mixture for 10 minutes or until thickened
2. Preheat your oven to 330°F
3. Bake the pineapple cakes at 330°F for 10 minutes
4. Remove and carefully flip the cakes over. Then bake for another 5-7 minutes.
5. Let the cakes cool before serving

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