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# Pineapple Coffee Cake

**Prep Time:** 15 mins

**Cook Time:** 1 h

**Rest Time:** 20 mins

**Total Time:** 1 h 35 mins

## Ingredients

- 1 cup(s) flour, whole-wheat pastry
- 1 cup(s) flour, all-purpose
- 1/2 cup(s) sugar
- 2 tablespoon sugar
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 large egg(s)
- 1 cup(s) yogurt, fat-free plain
- 1/4 cup(s) oil, canola
- 1 teaspoon vanilla extract
- 1 1/2 cup(s) pineapple chunks, fresh diced or canned chunks, blotted dry and coarsely chopped
- 1/4 cup(s) nuts, pecans, chopped



## Preparation

1. Preheat oven to 350°F. Coat an 8-inch-square baking pan with cooking spray.
2. Whisk whole-wheat flour, all-purpose flour, 1/2 cup sugar, baking powder, baking soda and salt in a medium bowl.
3. Whisk egg, yogurt, oil and vanilla in a large bowl until smooth. Add the dry ingredients and stir with a rubber spatula until just blended. (Do not overmix.) Fold in pineapple. Scrape the batter into the prepared pan.
4. Combine pecans and the remaining 2 tablespoons sugar in a small bowl. Sprinkle over the batter.
5. Bake the cake until the top is golden and a skewer inserted in the center comes out clean, 50 to 55 minutes. Let cool in the pan on a wire rack for about 20 minutes. Cut into squares and serve warm. Variations This quick coffee cake can be made with a variety of fruit. Try rhubarb, blueberries or peaches. If using frozen fruit, increase the baking time by 10 to 15 minutes.