



## Pineapple Buttercream Torte with Easy Buttercream Frosting

### Ingredients:

#### Cake:

- 4 eggs
- 1⅓ cup granulated sugar
- ¾ cup oil
- ¾ cup milk or juice (Karin uses apple juice)
- 2½ cup all-purpose flour
- 3 tsp baking powder

#### Easy Buttercream Frosting:

- 3 sticks butter (¾ lb or 1½ cups) use unsalted, room temperature
- 1 package vanilla pudding (the kind you cook) along with 3 cups milk
- about 1 cup jelly
- 6 - 7 slices pineapple
- 1 cup oatmeal (for topping)

### Instructions:

#### Cake:

1. Preheat oven to 350° F.
2. Grease a 10-inch springform\* pan.
3. Mix all ingredients together in a bowl.
4. Pour into springform pan.
5. Bake for 40 - 50 minutes or until golden brown.
6. Remove from oven, let sit on wire rack about 10 minutes. Remove sides of pan. Let cool completely.
7. Cut cake into 3 layers to fill.

Check out [www.justlikeoma.com](http://www.justlikeoma.com) for more German recipes

### **Easy Buttercream Frosting:**

1. Cook the pudding according to package instructions.
2. Let cool completely.
3. Beat the butter and then add the cooled pudding, spoon by spoon.

### **Assembly:**

1. Put bottom layer of cake on cake plate.
2. Brush jelly over bottom layer. (I've used black currant jam in photo above. Heat a bit in the microwave to make it easier to spread.)
3. Place next cake layer on top. Spread a bit of buttercream over layer.
4. Place 6 - 7 pineapple slices on top (This is what I forgot to do!)
5. Place top layer of cake on top.
6. Put about 4 Tbsp of buttercream into a small Ziploc bag for decorating (or use a decorating kit). Spread the rest of the buttercream frosting on the sides and top of the cake.
7. Roast the oatmeal with a bit of butter to brown slightly. Let cool and sprinkle over the cake. (I didn't have any oatmeal, so I used sliced almonds instead.)
8. Pipe buttercream dots on top and decorate with additional pineapple.
9. Store in fridge. Serve at room temperature!