

No-Bake Pineapple Cream Dessert

This creamy no-bake pineapple cream dessert is an oldie but a goodie.

Prep Time	Cook Time	Total Time
20 mins	4 hrs	4 hrs 20 mins

Course: cakes, desserts Cuisine: American

Keyword: easy desserts, no bake recipe, pineapple cream Servings: 9 Calories: 419kcal

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Ingredients

FILLING

- 8 oz softened cream cheese
- 8 oz tub whipped topping
- 14-16 oz large can crushed pineapple, drained
- 3/4 cup confectioner's sugar
- 1/2 cup pineapple chunks
- 1/2 cup shredded coconut for topping.

CRUST

- 1 1/2 cups graham cracker crumbs
- 1/3 cup sugar
- 1/2 cup butter melted

Instructions

1. For crust: Mix the graham cracker crumbs and sugar. Add the melted butter and stir to combine well. Press into a 8 x 8- or 9 x 9-inch pan.
2. Filling: In a large bowl, beat the softened cream cheese and confectioner's sugar until very smooth.
3. Beat in the tub of whipped topping. Then fold in the drained pineapple.
4. Spread filling on top of crust. Top with pineapple chunks and sprinkle with coconut.
5. Chill very well—at least 4 hours, preferably overnight

Nutrition

Serving: 1 serving | Calories: 419kcal | Carbohydrates: 46g | Protein: 4g | Fat: 25g | Saturated Fat: 16g | Cholesterol: 55mg | Sodium: 295mg | Potassium: 173mg | Fiber: 1g | Sugar: 37g | Vitamin A: 701IU | Vitamin C: 5mg | Calcium: 66mg | Iron: 1mg