

## Hawaiian Pineapple Coconut Fluff - A Tropical Dessert Delight

Hawaiian Pineapple Coconut Fluff



**OVEN**  
**325°F**

**TIME**  
**5-10 min**

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**SAVE**  
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### INGREDIENTS

- 1 (20 ounce) can crushed pineapple, well drained
- 1 (3.4 ounce) package instant vanilla pudding mix (just the powder, not prepared)
- 1 (8 ounce) package cream cheese, softened
- 1/4 cup granulated sugar
- 1 teaspoon vanilla extract
- 1 (8 ounce) container frozen whipped topping, thawed (like Cool Whip)
- 1 cup mini marshmallows
- 1 cup shredded sweetened coconut, toasted (plus more for garnish)
- Optional: 1/2 cup chopped pecans or macadamia nuts, toasted

### DIRECTIONS

1. Let's get this tropical dream dessert chilling!
2. **Toast : Coconut:** Preheat oven to 325°F (160°C). Spread 1 cup of shredded sweetened coconut evenly on a baking sheet. Bake for 5-10 minutes, stirring every few minutes, until golden brown and fragrant. Watch carefully to prevent burning. Let cool completely.
3. **Prepare : Cream Cheese Base:** In a large mixing bowl, beat the softened cream cheese with an electric mixer until very smooth and creamy, about 2 minutes. Add the granulated sugar and vanilla extract; beat until well combined.
4. **Add : Pudding Mix & Pineapple:** Add the instant vanilla pudding mix powder to the cream cheese mixture and beat until thoroughly combined and smooth. Stir in the well-drained crushed pineapple.
5. **Fold in : Whipped Topping & Mix-ins:** Gently fold the thawed whipped topping into the cream cheese mixture until no streaks remain and the mixture is light and airy. Be careful not to deflate the whipped topping. Then, gently fold in the mini marshmallows and the cooled toasted coconut (and optional nuts).
6. **Chill:** Cover the bowl tightly with plastic wrap and refrigerate for at least 4 hours, or preferably overnight, to allow the flavors to meld and the fluff to set completely. This is crucial!
7. **Garnish & : Serve:** Just before serving, give the fluff a gentle stir. Transfer to a serving bowl or individual dishes. Garnish with a sprinkle of extra toasted shredded coconut or a fresh pineapple wedge. Serve chilled.

## SWAPS & NOTES

**Crushed Pineapple:** Thoroughly draining the crushed pineapple is essential!

Excess liquid will make your fluff watery.

Place the pineapple in a fine-mesh colander and press out as much juice as possible.

**Instant Pudding Mix:** Ensure you use instant vanilla pudding mix, not cook-and-serve.

## TIPS FOR SUCCESS

**Drain Pineapple Religiously:** This is the absolute most important tip!

Any excess liquid will make your fluff watery and runny.

**Softened Cream Cheese:** Ensure your cream cheese is truly at room temperature for a smooth, lump-free base.

**Gentle Folding:** When incorporating the whipped topping and marshmallows, fold gently to maintain the light, airy texture.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/hawaiian-pineapple-coconut-fluff-a-tropical-dessert-delight/>