

## No-Bake Orange Pineapple Cheesecake: Easy, Zesty & Refreshing

No-Bake Orange Pineapple Cheesecake: A Taste of Tropical Sunshine



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

1 ½ cups graham cracker crumbs  
... cup granulated sugar  
¼ cup unsalted butter, melted  
3 packages (8 oz each) cream cheese, softened  
1 cup granulated sugar (for filling)  
3 large eggs  
1 cup sour cream  
1 teaspoon vanilla extract  
¼ cup orange juice  
Zest of 1 orange  
1 cup whipped cream (for topping)  
¼ cup pineapple chunks (canned or fresh)  
¼ cup mandarin orange slices (canned or fresh)  
Fresh mint leaves and berries for garnish (optional)

### DIRECTIONS

1. Prepare the Crust: In a medium bowl, combine the graham cracker crumbs, ... cup granulated sugar, and the ¼ cup melted unsalted butter. Mix well until the crumbs are evenly moistened. Press this mixture firmly into the bottom of a 9-inch springform pan. Use the back of a spoon or the bottom of a flat glass to compact it tightly. Refrigerate the crust for at least 30 minutes to allow it to set.
2. Make the Cheesecake Filling: In a large mixing bowl, using an electric mixer, beat the 3 packages of softened cream cheese and 1 cup of granulated sugar together until the mixture is smooth, light, and creamy. This should take a few minutes. Add the large eggs one at a time, beating well after each addition to fully incorporate them and prevent lumps. Scrape down the sides of the bowl as needed.
3. Blend in Flavorings: Mix in the sour cream, vanilla extract, ¼ cup orange juice, and the zest of 1 orange until just combined. Be careful not to overmix at this stage.
4. Layer the Cheesecake: Pour about half of the cream cheese mixture evenly over the chilled graham cracker crust in the springform pan. Evenly spread half of the pineapple chunks and mandarin orange slices over this first layer of cream cheese mixture. Carefully pour the remaining cream cheese mixture over the fruit layer, gently spreading it to cover completely.
5. Create the Swirl (Optional): If desired, you can create a decorative swirl on top. Drizzle a small amount of extra orange juice (or gently warmed orange jelly/marmalade for a bolder color and thicker swirl) over the top of the cheesecake. Use a skewer or a

knife to gently swirl the juice/jelly into the top layer of the cheesecake mixture, creating an attractive pattern.

6. 6. Chill the Cheesecake: Cover the springform pan loosely with plastic wrap. Refrigerate the cheesecake for at least 4 hours, or preferably overnight, until it is fully set and firm. The longer it chills, the better it will hold its shape.
7. 7. Garnish and Serve: Once the cheesecake is fully set, carefully remove the sides of the springform pan. Transfer the cheesecake to a serving plate. Before serving, garnish generously with fresh whipped cream, additional pineapple chunks, mandarin orange slices, fresh mint leaves, and a few berries for extra color and freshness. Slice and serve!

## SWAPS & NOTES

, sweet pineapple chunks, and velvety cheesecake filling, this chilled delight offers a refreshing escape to paradise in every single bite.

**Why I Love This Recipe** There's something truly magical about a no-bake cheesecake, and this orange pineapple version takes it to a whole new level.

I absolutely adore how incredibly light and refreshing it is, making it the perfect antidote to a hot day or a heavy meal.

The combination of citrusy orange zest and juice with the sweet tang of pineapple creates a vibrant flavor profile that's simply irresistible.

## TIPS FOR SUCCESS

Softened Cream Cheese is Key: Lumpy cream cheese means a lumpy cheesecake.

Make sure it's truly at room temperature.

Don't Overmix: Once the cream cheese and sugar are smooth, add other ingredients and mix just until combined.

Overmixing can incorporate too much air, which might lead to cracking or a less dense texture in a baked cheesecake (less of an issue here, but still good practice).

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Original recipe: <https://chefmaniac.com/no-bake-orange-pineapple-cheesecake-easy-zesty-refreshing/>