

## My Favorite No-Bake Pineapple Cream Dessert for Summer

Some desserts are just meant for sunny days and backyard barbecues. This



**TIME**  
**2 min**

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**ChefManiac**

### INGREDIENTS

- 1 can (20 oz) crushed pineapple, drained
- 1 package (8 oz) cream cheese, softened
- 1/4 cup granulated sugar
- 1 tub (8 oz) Cool Whip, thawed and divided
- 1 package (3.4 oz) instant vanilla pudding mix
- 1 1/2 cups cold milk
- 1 package (7 oz) graham crackers, crushed

### DIRECTIONS

1. Prepare the : Cream Cheese Base: In a large mixing bowl, beat the softened cream cheese and granulated sugar together with a hand mixer until the mixture is smooth and creamy.
2. Add : Cool Whip: Gently fold half of the thawed Cool Whip into the cream cheese mixture. Be careful not to overmix, as you want to keep the mixture light and airy.
3. Make the : Pudding: In a separate medium-sized bowl, whisk together the instant vanilla pudding mix and the cold milk for about 2 minutes, until the pudding thickens.
4. Combine the : Filling: Fold the prepared pudding into the cream cheese mixture until it is fully incorporated. Then, stir in the well-drained crushed pineapple. Mix everything until it's evenly distributed.
5. Layer the : Dessert: In a serving dish or trifle bowl, create your layers. Start with a layer of the crushed graham crackers on the bottom, then spread half of the pineapple cream mixture over the crackers. Repeat the layers, ending with the pineapple cream mixture on top.
6. Add the : Final Topping: Spoon the remaining half of the thawed Cool Whip over the top layer and spread it out evenly to create a beautiful, smooth finish.
7. Chill: Cover the dish with plastic wrap and refrigerate for at least 4 hours. This is the most crucial step! It allows the pudding and cream cheese mixture to set and the graham crackers to soften into a delicious crust. For best results, chill it overnight.

8. **Serve:** Serve the dessert chilled, garnished with extra crushed graham crackers or a maraschino cherry if you like.

## SWAPS & NOTES

**Cream Cheese:** For the richest and creamiest results, I highly recommend using full-fat cream cheese.

You can use a reduced-fat version, but the texture might be slightly different.

**Pineapple:** Be sure to drain the crushed pineapple well.

Excess liquid will make your filling runny and prevent it from setting properly.

## TIPS FOR SUCCESS

**Drain the Pineapple:** Squeeze as much liquid as you can from the crushed pineapple before adding it to the mixture.

This will ensure your dessert sets up beautifully.

**Soften the Cream Cheese:** Make sure your cream cheese is completely softened to room temperature.

This will prevent lumps and ensure a smooth, creamy filling.

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

Original recipe: <https://chefmaniac.com/my-favorite-no-bake-pineapple-cream-dessert-for-summer/>