

## Tropical Pineapple Orange Swirl Cheesecake - A No-Bake Island Dream!

Tropical Paradise Pineapple Orange Swirl Cheesecake ??



**OVEN**  
**350°F**

**TIME**  
**15 min**

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**SAVE**  
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### INGREDIENTS

- 1 cup crushed graham crackers
- 1/2 cup butter, melted
- 2 cups cream cheese, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 cup crushed pineapple, drained
- 1/2 cup orange juice

1 cup whipped cream (homemade or store-bought)

How to Make Tropical Paradise Pineapple Orange Cheesecake:

#### 1. Prepare the Crust:

In a bowl, mix crushed graham crackers and melted butter until combined.

Press this mixture firmly into the bottom of a springform pan to form a crust.

Place in the fridge while you prepare the filling.

#### 2. Make the Cheesecake Filling:

In a large bowl, beat softened cream cheese until smooth and creamy.

Add powdered sugar and vanilla extract, mixing until fully incorporated.

#### 3. Add the Fruit:

Gently fold in drained crushed pineapple and orange juice.

#### 4. Swirl in the Citrus Flavor:

Pour the cheesecake mixture over the graham cracker crust in the springform pan.

Use a spoon or toothpick to gently swirl in a little extra orange juice for a marbled effect.

#### 5. Chill Until Set:

Cover and refrigerate for at least 4 hours (or overnight) until firm and set.

#### 6. Serve & Enjoy!:

Before serving, top with whipped cream and garnish with orange slices, pineapple chunks, or a sprinkle of coconut.

Slice and enjoy this tropical, creamy masterpiece!

Pro Tips for the Best No-Bake Cheesecake:

Fun Variations to Try:

What to Serve with Tropical Cheesecake:

FAQs About No-Bake Pineapple Orange Cheesecake:

A Refreshing & Dreamy Cheesecake for Any Occasion!:

## DIRECTIONS

1. Prepare the Crust: In a bowl, mix crushed graham crackers and melted butter until combined.
2. Press this mixture firmly into the bottom of a springform pan to form a crust.
3. Place in the fridge while you prepare the filling.
4. ? Tip: For extra crunch, bake the crust at 350°F (175°C) for 5 minutes, then let it cool before adding the filling.
5. Make the Cheesecake Filling: In a large bowl, beat softened cream cheese until smooth and creamy.
6. Add powdered sugar and vanilla extract, mixing until fully incorporated.
7. Add the Fruit: Gently fold in drained crushed pineapple and orange juice.
8. ? Tip: Drain the pineapple well to prevent excess liquid from making the cheesecake too soft.
9. Swirl in the Citrus Flavor: Pour the cheesecake mixture over the graham cracker crust in the springform pan.
10. Use a spoon or toothpick to gently swirl in a little extra orange juice for a marbled effect.
11. Chill Until Set: Cover and refrigerate for at least 4 hours (or overnight) until firm and set.
12. Serve & Enjoy!: Before serving, top with whipped cream and garnish with orange slices, pineapple chunks, or a sprinkle of coconut.
13. Slice and enjoy this tropical, creamy masterpiece!
14. ? Tip: For a firmer texture, freeze the cheesecake for 30 minutes before slicing.
15. Pro Tips for the Best No-Bake Cheesecake: ? Use

Full-Fat Cream Cheese - For a rich, creamy texture that holds its shape. ? Drain Pineapple Well - To prevent the filling from becoming too watery. ? Chill for At Least 4 Hours - Overnight chilling is even better for a perfect set. ? For Extra Stability - Add 1 teaspoon of gelatin dissolved in warm water if you want a firmer set.

16. Fun Variations to Try: ? Mango Pineapple Cheesecake - Swap orange juice for mango puree. ? Piña Colada Cheesecake - Add coconut cream & rum extract for a tropical twist. ? Berry Citrus Cheesecake - Mix in strawberries or raspberries for a fruity fusion. ? Chocolate Citrus Cheesecake - Swirl in melted white or dark chocolate for an indulgent twist!
17. What to Serve with Tropical Cheesecake: This light and refreshing cheesecake pairs beautifully with:
18. ? A Piña Colada or Tropical Punch - Double the island vibes! ? Fresh Tropical Fruit - Pineapple, kiwi, mango, and papaya. ? Coconut Macaroons - A crispy, chewy pairing. ? Sparkling Lemonade or Prosecco - A fizzy, citrusy contrast!
19. FAQs About No-Bake Pineapple Orange Cheesecake: Q: Can I make this cheesecake ahead of time? A: Yes! It's best when chilled overnight, so it's a great make-ahead dessert.
20. Q: How do I store leftovers? A: Keep in the fridge for up to 4 days in an airtight container.
21. Q: Can I freeze this cheesecake? A: Yes! Wrap tightly and freeze for up to 2 months. Thaw in the fridge before serving.
22. Q: Can I use fresh pineapple instead of canned? A: Yes! Just chop finely and drain well to remove excess juice.
23. A Refreshing & Dreamy Cheesecake for Any Occasion!: This Tropical Pineapple Orange Swirl Cheesecake is a refreshing, creamy, and fruity dessert that brings a taste of paradise to your table. Whether you're making it for a summer party, Easter brunch, or a weekend treat, it's guaranteed to brighten your day!
24. Try it out and let me know-what's your favorite tropical dessert? Drop a comment and share your cheesecake creations! ???

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

Original recipe: <https://chefmaniac.com/tropical-pineapple-orange-swirl-cheesecake-a-no-bake-island-dream/>