

## Easy No-Bake Pineapple Cheesecake Recipe: The Perfect 9x13 Crowd-Pleaser

If there is one thing I've learned in my years of writing for



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### INGREDIENTS

The Crust:

2 cups Graham Cracker Crumbs: About 14-16 full sheets pulsed in a blender.

1/2 cup Unsalted Butter: Melted to bind everything together.

The Cheesecake Filling:

2 cups (16 oz) Cream Cheese: Ensure it is softened to room temperature for a lump-free filling.

1 cup Powdered Sugar: For a smooth, melt-in-your-mouth sweetness.

2 cups Heavy Whipping Cream: Cold, for maximum loft.

1 can (20 oz) Crushed Pineapple: Essential-it must be well-drained.

The Topping:

1 can (20 oz) Pineapple Rings: Drained and patted dry.

Fresh Raspberries: For that classic "cherry on top" look with a tart twist.

Whipped Cream: For garnishing the edges or individual slices.

### DIRECTIONS

1. Create the Crust: In a medium bowl, combine the graham cracker crumbs and melted butter. Stir until the mixture looks like wet sand. Press the mixture firmly into the bottom of a 9x13 inch baking dish. I like to use the bottom of a flat measuring cup to really pack it in; this ensures the crust doesn't crumble when you slice it.
2. Prepare the Cheesecake Filling: In a large mixing bowl, beat the softened cream cheese and powdered sugar together. Use a hand mixer or stand mixer until the mixture is completely smooth. In a separate chilled bowl, whip the heavy cream until stiff peaks form. Gently fold (don't beat!) the whipped cream into the cream cheese mixture. This keeps the dessert light and airy.
3. Layer the Dessert: Spread exactly half of the cream cheese mixture over your crust. Sprinkle the well-drained crushed pineapple evenly over this layer. Then, carefully spread the remaining cream cheese mixture over the pineapple. Using an offset spatula helps get those edges nice and clean.
4. Add the Toppings: Arrange the pineapple rings across the top in a grid (usually 3x4). Place a fresh raspberry in the center of each ring. Add dollops of whipped cream around the rings or along the border of the pan.
5. Chill and Serve: This is the hardest part: waiting! Refrigerate for at least 4 hours. This allows the crust to set and the filling to firm up so you can get those beautiful, clean squares.

## SWAPS & NOTES

**The Crust:** If you want an even deeper flavor, try using Biscoff (speculoos) cookie crumbs instead of graham crackers.

**The Fruit:** While pineapple is the star here, you could easily swap the raspberries for maraschino cherries for a more nostalgic, "old-school" potluck vibe.

**Dairy-Free:** You can utilize plant-based cream cheese and a coconut milk-based heavy cream, though the setting time may increase by a few hours.

**Pro Tip:** If you're short on time, you can use a pre-made graham cracker crust, though you won't get that thick, buttery base that a 9x13 dish provides.

## TIPS FOR SUCCESS

**Drain the Pineapple Thoroughly:** I cannot stress this enough.

Use a fine-mesh sieve and press down on the crushed pineapple with a spoon.

If there's too much juice, the filling will become runny.

**Temperature Matters:** If your cream cheese is cold, you'll end up with tiny lumps.

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

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