

## Easy Pineapple Cream Cheese Cobbler Recipe (Dump-and-Bake Style!)

Pineapple Cream Cheese Cobbler - Sweet, Creamy, and So Easy



**OVEN**  
**350°F**

**TIME**  
**55 min**

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### INGREDIENTS

- 1 can (20 oz) crushed pineapple (with juice)
- 8 oz cream cheese (softened and cubed)
- $\frac{1}{2}$  cup unsalted butter (melted)
- 1 cup granulated sugar
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- 1 teaspoon vanilla extract
- $\frac{1}{2}$  cup milk

### DIRECTIONS

- 1.** Preheat and Prep: Preheat oven to 350°F. Grease a 9x13 baking dish.
- 2.** Add Pineapple: Spread the crushed pineapple (with juice) evenly in the bottom of the dish.
- 3.** Add Cream Cheese: Scatter cubed cream cheese evenly over the pineapple layer.
- 4.** Mix Batter: In a bowl, whisk flour, sugar, baking powder, and salt. Stir in milk, melted butter, and vanilla until smooth.
- 5.** Pour Over Layers: Pour batter evenly over the pineapple and cream cheese. Do not stir-this creates the cobbler effect.
- 6.** Bake: Bake for 45-55 minutes, or until golden brown and bubbly around the edges.
- 7.** Cool Slightly: Let cool for 10-15 minutes before serving.

### SWAPS & NOTES

Pineapple chunks: Use instead of crushed for more texture.

Extra tropical flavor: Add shredded coconut.

Brown sugar twist: Substitute half the sugar for brown sugar.

Cherry topping: Add maraschino cherries for a pineapple upside-down vibe.

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

Original recipe: <https://chefmaniac.com/easy-pineapple-cream-cheese-cobbler-recipe-dump-and-bake-style/>