

## Pineapple Pecan Cream Cheese Crunch Bake: A Tropical Dessert Everyone Will Love

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**OVEN**  
**350°F**

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### INGREDIENTS

- 1 can (20 oz) crushed pineapple, drained
- 8 oz cream cheese, softened
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract

### DIRECTIONS

1. Because the full directions were not included with the recipe notes you shared, this method is a best-fit outline based on the ingredients provided and the style of dessert suggested by the title.
2. Preheat the oven to 350°F and lightly grease a medium baking dish.
3. In a mixing bowl, beat the softened cream cheese until smooth.
4. Add the granulated sugar and vanilla extract, mixing until creamy and fully combined.
5. Fold in the well-drained crushed pineapple until evenly distributed throughout the mixture.
6. Spread the pineapple cream cheese filling into the prepared baking dish.
7. Add your prepared pecan crunch topping evenly over the surface.
8. Bake until the filling is set and the topping is golden and crisp.
9. Let the dessert cool slightly before serving so the texture can settle.
10. Since the topping ingredients and exact bake time were not included in the recipe provided, those details should be confirmed before using this as a final kitchen-ready version.

### SWAPS & NOTES

Crushed pineapple is ideal because it distributes evenly through the creamy filling and gives the dessert moisture

without leaving large fruit chunks.

The most important step is draining it well.

Too much liquid can make the bake loose instead of creamy.

Softened cream cheese is essential for a smooth filling.

## TIPS FOR SUCCESS

The biggest tip for success here is draining the pineapple very well.

Pineapple holds a surprising amount of juice, and if too much of that goes into the filling, the dessert can become watery.

Another key is making sure the cream cheese is fully softened.

Smooth cream cheese creates a creamy, cohesive base, while cold cream cheese can leave lumps that do not blend well.

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

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