

Creamy Pineapple Squares

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2 hours to prepare serves 9-12

INGREDIENTS

Crust:

2 1/2 cups graham cracker crumbs

1/2 cup (1 stick) unsalted butter, melted

1/4 cup sugar

1/4 teaspoon salt

Filling:

5-6 cups powdered sugar

1 cup diced pineapple, well drained (patted dry, necessary)

1 (8 oz.) package cream cheese, room temperature

1/2 cup (1 stick) unsalted butter, room temperature

1 teaspoon vanilla extract

Topping:

1-2 (16 oz.) container frozen whipped topping, thawe

PREPARATION

Prepare crust by stirring together graham cracker crumbs, melted butter, sugar and salt in a large bowl.

Once combined, press into an even layer in a 9×13-inch baking dish, then refrigerate until ready to use.

In a large bowl or mixer, cream together cream cheese and butter for the filling. Once fluffy and combined, mix in vanilla extract, then gradually begin mixing in powdered sugar until very stiff.

Gently fold in diced pineapple until incorporated.

Spread mixture over set graham cracker crust in an even layer, then let set in the refrigerator.

Top with thawed frozen whipped topping or whipped cream, then let set again in the fridge.

Slice into squares, serve and enjoy!