

No Bake Pineapple Dream Dessert

A cool, creamy no-bake vintage dessert that's easy to make and perfect for summer!

Course: Dessert

Cuisine: American

Servings: 12

Calories: 275 kcal

Ingredients

1 8-oz package cream cheese (softened)

1 cup powdered sugar

1 cup crushed pineapple (drained)

1 8-oz tub whipped topping, like Cool Whip

Crust

1/2 cup granulated sugar

1/2 cup melted butter

20 graham crackers, crushed

Topping

1/4 cup shredded coconut

1/4 cup diced pineapple (drained)

Instructions

In a medium mixing bowl, mix the cream cheese with an electric mixer until slightly fluffy

Gradually add the powdered sugar, and mix until well combined

Mix in the whipped topping, and beat until fluffy

With a spatula, fold in the crushed pineapple, then set aside

In a small mixing bowl, mix the crushed graham crackers, granulated sugar and melted butter until well combined, then, pat mixture into a 9 X 9 baking dish

Spoon the filling over the crust, and smooth with spatula until even

Top with shredded coconut and diced pineapple, and refrigerate for 2 hours or until firm