

MOM'S (ALMOST) NO BAKE PINEAPPLE SQUARES



COURSE: DESSERT CUISINE: AMERICAN

PREP TIME: 15 MINUTES COOK TIME: 10 MINUTES

TOTAL TIME: 25 MINUTES SERVINGS: 16 CALORIES: 181CAL

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My version of my Mom's Pineapple Squares -- almost no bake dessert that's perfect for Spring or Easter! Light and fluffy and full of crushed pineapple!

INGREDIENTS

- 1/4 cup + 1/4 cup butter divided
- 1 1/4 cups graham cracker crumbs
- 1 cup + 2 tbsp powdered icing sugar divided
- 1-2 tablespoons reserved pineapple juice
- 1 cup heavy whipping cream 35%
- 3/4 cup crushed pineapple completely drained of juice

INSTRUCTIONS

1. Preheat oven to 350 degrees and line an 8x8" pan with tin foil. Spray with non stick spray.
2. In a small bowl, melt ¼ cup butter. Stir in graham crumbs. Spread into prepared pan and bake for 8-10 minutes or until dry on top. Remove from the oven and cool completely.
3. Beat remaining ¼ cup butter and 1 cup powdered sugar with an electric mixer. Add 1-2 tablespoons pineapple juice until it comes together and is smooth (you don't want it too wet!). Spread onto cooled crust.
4. Beat cream with an electric mixer on high until soft peaks form. Add 2 tablespoons sugar and continue beating until stiff peaks form. Fold in crushed pineapple and spread onto filling in the crust.
5. Refrigerate for 3-4 hours until chilled and set. Cut into 12-16 bars.

NOTES

*You'll need to whip ¾ cup whipping cream and add about 1 tablespoon sugar to get 1½ cups sweetened whipped cream.

NUTRITION

Calories: 181cal | Carbohydrates: 18g | Fat: 11g | Saturated Fat: 7g | Cholesterol: 35mg | Sodium: 100mg | Potassium: 55mg | Sugar: 14g | Vitamin A: 410IU | Vitamin C: 2.6mg | Calcium: 21mg | Iron: 0.3mg