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No Bake Strawberry Pineapple Pie

Yield: 8-12 servings

Time: 20 minutes active, 2+ hours chilling

For the graham cracker crust:

1¾ cup graham cracker crumbs

¼ cup sugar

½ cup butter, melted

For the pie filling:

8 ounces reduced fat cream cheese, softened

¼ cup skim milk

3 ounce package of instant vanilla pudding

8 ounces crushed pineapple (juice and all!)

2 tbsp. strawberry preserves

8 ounces Cool Whip, or other whipped topping

For garnish:

2 cups sliced fresh strawberries

whipped cream (optional)



1. Make the graham cracker crust by mixing together the graham cracker crumbs, sugar, and melted butter until the mixture resembles damp coarse sand. Gently press the mixture into the bottom and sides of a lightly greased 9-inch pie pan. Set aside.
2. Using a hand-held mixer, beat together the cream cheese and milk in a large mixing bowl until well blended.
3. Stir in the dry pudding mix, crushed pineapple (undrained), and strawberry preserves. Fold in the Cool Whip. Mix until all ingredients are evenly distributed. Pour the filling into the prepared graham cracker crust. Refrigerate for at least two hours, overnight is fine. Just prior to serving, top with fresh sliced strawberries and whipped cream.