

Pineapple No Bake Cheesecake

Courtesy of Carole's Creations

Prep Time: 1 hour

Standing Time: 4 hours or overnight

Serves: 10

CChints: This is my mother's recipe. We grew up enjoying this at every holiday or special occasion. This recipe makes a pineapple cheesecake but the toppings can put it over the top. You use one can of filling and leave the other cheese cake plain. Both are yummy. Also, it is very important that the evaporated milk be thoroughly chilled or it will not double in size when it is whipped.



1 cup hot water

3 oz sugar-free Lemon Jello®

16 gram crackers or 13 ounce box crushed or 3 cups crushed

1 cup gingersnap cookies, crushed

6 tablespoons powdered sugar

1/2 cup or 1 stick unsalted butter, softened

12 ounce evaporated milk, chilled

8 ounce 1/3 less fat cream cheese, softened

1 cup sugar or Splenda®

20 ounce can crushed pineapple, in it's own juice, drained

Optional toppings: 1 can of Cherry or blueberry pie filling

You will need a 9x13 pan or plastic container with a cover.

Heat water on the stove to a boil or pour 1 cup of water in a 2 cup glass microwaveable measuring cup and heat for 2 minutes on high. Dissolve the jello in the hot water stirring for 2 minutes. Place in the refrigerator to cool which could take 25 minutes. You want it to remain liquid and not gel set.

Use a rolling pin or food processor to crush the graham crackers and gingersnaps. Pour them into a large mixing bowl and stir in the sugar. Measure the butter in a glass, microwave safe, measuring cup. Microwave on high for 15 seconds, stir and keep stirring and 15 second intervals until the butter is melted. Pour the butter over the crumbs and using a wooden spoon or spatula to blend until all the crumbs are moistened. Transfer 1 cup of the mixture into a smaller bowl and set aside until the end. Pour the rest in the 9x13 pan and press down to spread evenly into the bottom. Set these aside to harden.

Don't mix anything else until the jello is cooled. While waiting you can do a little cleaning up. When it is cooled start the next step.

In a medium mixing bowl add the chilled evaporated milk and whip with a hand held mixer for 2 minutes. The milk will become foamy and more than double in size. Set aside.

In a large mixing bowl, blend together the sugar and cream cheese. Add the pineapple, stir and blend in the cooled jello. Fold in the whipped milk.

Pour this mixture evenly into than pan. Cover and refrigerate for 4 hours or overnight. Sprinkle the top with the remaining Ginger Graham crumbs. Gently drop and spread the top with Cherry pie filling. Cut into pieces and serve.