



Pineapple Delight

Ingredients

- 1¾ cup graham crackers crushed, plus 1 tablespoon for garnish
- 1 tablespoon sugar
- 9 tablespoons butter (melted)
- 1¾ cup powdered sugar
- 4 ounces cream cheese (softened)
- 8 tablespoons butter (softened)
- 1 teaspoon clear vanilla extract
- 8 ounces Cool Whip
- 20 ounces crushed pineapple in heavy syrup (drained)

Instructions

1. Preheat the oven to 325°F.
2. Lightly spray an 8x8-inch baking dish.
3. In a small bowl combine the 1¾ cups of crushed graham crackers, 8 tablespoons of melted butter, and 1 T. of sugar.
4. Press the graham cracker mix in the bottom of baking dish.
5. Bake for 10 minutes. Allow the crust to completely cool.
6. Using either a stand mixer or a handheld mixer, cream together the softened butter, cream cheese, and vanilla. Carefully add the powdered sugar a ½ cup at a time. Mix until the cream cheese mixture is smooth.
7. Evenly spread the cream cheese filling over the completely cooled crust.
8. Using the same bowl as the one used for the filling, gently fold the pineapple into the whipped topping.
9. Gently spread the whipped topping over the cream cheese layer.
10. Add the additional 1 tablespoon of crushed graham crackers to the top as garnish.
11. Place the baking dish in the refrigerator for 4 hours to ensure the dessert is properly set.

Recipe courtesy of Kathy Rea, National Sales Representative. Have a recipe you'd like to share? Send it to Ryan at rthompson@maccnet.com.