



COOKING WITH THE Q:

Pineapple Fluff Summer Delight

For Susan Coates, this dish represents her childhood. Her grandmother would bring Pineapple Fluff to their family picnic by the lake every Sunday.

Perfect for the summertime, this dish is also no bake meaning it's easy peasy to put together. Enjoy!

Ingredients:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup melted butter
- 2 tablespoons sugar
- 1 can crushed pineapple
- 1 block of cream cheese
- 1 envelope of gelatin
- 1 box instant vanilla pudding
- 1 cup whole milk
- 1/2 cup whip cream

Instructions:

- In mixing bowl, combine the graham cracker crumbs, melted butter, and sugar and stir.
- Press graham crumb mixture into 9 inch round cake pan.
- Drain can of crushed pineapple and reserve juice.
- Soften 1 envelope of gelatin in the pineapple juice in a bowl.
- Beat block of cream cheese in separate mixing bowl until smooth.
- Add gelatin/pineapple juice, vanilla pudding, and milk to cream cheese and beat until smooth.
- Fold in crushed pineapple and whip cream into mixture.
- Pour the mixture into crust and refrigerate for at least 3 hours before serving.