



Tips

- Use a blender or food processor to quickly grind the nilla wafers into crumbs. It only takes a few seconds!
- Remember to reserve $\frac{2}{3}$ cup of the pineapple syrup from your can of crushed pineapple to simmer with the sugar, flour, and salt—don't dump it down the drain!
- Tempering the beaten egg with a little hot pineapple syrup mixture slowly heats up the egg. If you add egg directly to a hot saucepan, it'll scramble!
- Don't skip the chilling time! This no-bake pie recipe needs all that time in the fridge to firm up and meld the flavors together.
- Garnish the top of the pie with coconut flakes or add a maraschino cherry to each slice for a pop of color and extra fruity flavor. You can also add pineapple chunks or more whipped cream if you'd like!

Storage

No-bake recipes like this fluffy pineapple pie must be stored in the fridge. Refrigerate leftover pie covered with plastic wrap or in an airtight container for up to four days.

This no-bake dessert recipe is freezer-friendly! Wrap your pie dish tightly in plastic wrap and aluminum foil and freeze it for up to three months.

Thaw the frozen pie in the fridge before serving.

FAQs

Can I use pineapple chunks instead of crushed pineapple?

Pineapple chunks are too chunky for this creamy pineapple pie recipe. If you don't have crushed pineapple, you can use blended pineapple chunks.

Can I use fresh pineapple for pineapple pie?

I don't recommend it.

What else can I use besides nilla wafers for pie crust?

Graham crackers, shortbread cookies, and gingersnaps are great substitutes for nilla wafers in this pineapple cream pie recipe.

Can I freeze no-bake pineapple pie?

Yes! It's the easiest dessert to make ahead and freeze. To prevent freezer burn, tightly wrap your pie dish in plastic wrap and aluminum foil. Freeze your delicious treat for up to three months and let it thaw in the fridge before serving.