

Pineapple Icebox Cake



Blogger Angie McGowan of **Eclectic Recipes** shares a simple recipe for a refreshing, tropical icebox cake.

Prep Time
15
Minutes

Total Time
8:15
Hrs: Mins

Makes
8
servings

- 2 boxes (6-serving size each) vanilla pudding and pie filling mix (not instant)**
- 5 1/4 cups milk**
- 3/4 cup pineapple juice**
- 2 cans (20 oz each) sliced pineapple, drained**
- 1 box (12 oz) vanilla wafer cookies**
- 2 cups whipping cream**
- 2 tablespoons powdered sugar**

1. In 2-quart saucepan, cook pudding mix, milk and pineapple juice as directed on box.
2. In 9-inch springform pan, place a single layer of cookies. Top with a single layer of pineapple. Pour 2 cups of the cooked pudding on top. Repeat layers, using remaining cookies, pineapple and pudding (you will be short 1 pineapple slice on top; add extra cookies to this spot). Cover; refrigerate at least 8 hours or overnight.
3. In chilled medium bowl, beat whipping cream with electric mixer on medium speed until soft peaks form. Add powdered sugar; beat until incorporated.
4. To serve, carefully remove side of springform pan. Top cake with whipped cream just before serving.

Makes 8 servings

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To prevent leakage, wrap the outside of the springform pan with foil before adding the cookies, pineapple and pudding.

One 11-oz box of reduced-fat vanilla wafers can be substituted for the regular vanilla wafers.

Nutrition Information:

1 Serving (1 Serving)