

Mandarin Pineapple Refrigerator Pie

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Ingredients:

1/2 cup orange juice
1 box (3 oz) pineapple jello mix
1 can (11 oz) mandarin oranges
1 can (15 oz) pineapple chunks
1 1/2 cups graham cracker crumbs
1 TBSP brown sugar
4 TBSP milk
1/2 cup heavy cream
3 TBSP powdered sugar
6 oz cream cheese, room temperature

OPT: whipped cream for garnish

Directions:

*Heat 1/2 cup orange juice in the microwave for about 1 minute or until hot. Whisk the pineapple jello mix into the orange juice and set aside.

*Drain the mandarin oranges and the pineapple chunks. Set aside about 1/3 cup of each for the garnish, and gently pat the rest dry. Cut the pineapple chunks in half

*Grease a 9 inch pie plate. Mix together the graham cracker crumbs, brown sugar, and milk. Pat into and partially up the sides of the greased pie plate.

*Whip the heavy cream until soft peaks form. Add the powdered sugar and whip until stiff peaks hold.

*In a separate bowl, beat the softened cream cheese with the jello and orange juice mixture. Once smooth, gently mix in the mandarin oranges and pineapple chunks, then fold in the whipped cream.

*Pour into the crust and refrigerate for at least an hour. Garnish with the reserved 1/3 cup each of mandarin oranges and pineapple chunks, and whipped cream, if desired. Store, covered with plastic wrap, in the refrigerator.