

DESSERT

Hawaiian Cheesecake

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
530 min	15 min	35 min	10	\$3.45	1,288 kcal

Hawaiian Cheesecake requires approximately 8 hours and 50 minutes from start to finish. For \$3.45 per serving, you get a dessert that serves 10. One serving contains 1344 calories, 17g of protein, and 74g of fat.

Ingredients

- ☐ 15 ounce crushed pineapple, drained
canned
- ☐ 16 ounce packages cream cheese, softened
- ☐ 9 inch prepared graham cracker crust
- ☐ 1 cup granular no-calorie sucralose sweetener
(such as Splenda®)
- ☐ 1 pinch salt
- ☐ 2 teaspoons vanilla extract
- ☐ 1 cup finely flaked coconut
- ☐ 2 eggs
- ☐ ¼ cup milk
- ☐ ¼ cup crushed pecans
- ☐ 14 ounce sweetened condensed milk
canned
- ☐ 8 ounce frozen whipped topping (such as Cool Whip®), thawed

EQUIPMENT Bowl, Oven

Method

- 1

Preheat oven to 350 degrees F (175 degrees C).
- 2

Beat cream cheese, sweetened condensed milk, sweetener, 1 cup coconut, milk, 1/4 cup pecans, eggs, vanilla extract, and salt together in a bowl until smooth; pour into prepared crust.

- 3 Bake in preheated oven until filling is set and browned slightly around the edges, 35 to 40 minutes.
- 4 Refrigerate cheesecake 8 hours to overnight.
- 5 Spread crushed pineapple evenly over cheesecake and top with whipped topping.
- 6 Sprinkle 3 tablespoons coconut and 1 tablespoon pecans over the whipped topping.

Nutrition per serving

1,288

KCAL

17 g

PROTEIN

68 g

FAT

155 g

CARBS

Saturated Fat	27 g · 169% of daily needs
Fibre	5.1 g · 20% of daily needs
Sugar	79.6 g · 88% of daily needs
Sodium	952 mg · 41% of daily needs
Cholesterol	93.2 mg · 31% of daily needs
Vitamin C	5.2 mg · 6% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/hawaiian-cheesecake-148419