



Piña Colada Cheesecake

READY IN



54 min.

SERVINGS



12

CALORIES



587 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 1 cup coconut or toasted
- ☐ 1 tablespoon coconut extract
- ☐ 32 ounce cream cheese softened
- ☐ 3 large eggs
- ☐ 16 ounce pineapple in juice dry crushed drained canned
- ☐ 33 shortbread cookies (2 cups crumbs)
- ☐ 1 cup sugar
- ☐ 12 servings rum-spiked whipped cream

- ☐ 10 ounce piña colada mix concentrate frozen thawed canned
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Equipment

- ☐ food processor
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Process shortbread cookies in a food processor until finely ground.
- ☐ Add butter; pulse 3 or 4 times or until blended. Press firmly into bottom of a 9-inch springform pan.
- ☐ Beat cream cheese and sugar at medium speed with an electric mixer until smooth.
- ☐ Add eggs, 1 at a time, beating just until blended after each addition. Stir in pia colada mix and coconut extract.
- ☐ Pour into prepared crust.
- ☐ Bake at 350 for 30 minutes. Turn oven off.
- ☐ Let cheesecake stand in oven, with door closed, 1 hour.
- ☐ Remove from oven, and run a knife around edge of pan, and release sides. Cool completely on a wire rack. Cover and chill at least 8 hours.
- ☐ Sprinkle pineapple evenly over cheesecake.
- ☐ Spread Rum-Spiked Whipped Cream over pineapple; sprinkle with coconut. Store in refrigerator.

Nutrition Facts



 PROTEIN **5.61%**  FAT **63.34%**  CARBS **31.05%**

Properties

Glycemic Index:23.01, Glycemic Load:24.22, Inflammation Score:-7, Nutrition Score:8.8486956979917%

Nutrients (% of daily need)

Calories: 587.14kcal (29.36%), Fat: 41.9g (64.46%), Saturated Fat: 23.13g (144.58%), Carbohydrates: 46.21g (15.4%), Net Carbohydrates: 44.76g (16.28%), Sugar: 31.91g (35.45%), Cholesterol: 137.58mg (45.86%), Sodium: 385.08mg (16.74%), Alcohol: 0.42g (100%), Alcohol %: 0.28% (100%), Protein: 8.35g (16.7%), Vitamin A: 1284.62IU (25.69%), Vitamin B2: 0.34mg (19.79%), Selenium: 13.1µg (18.71%), Phosphorus: 140.52mg (14.05%), Manganese: 0.23mg (11.65%), Vitamin B1: 0.17mg (11%), Vitamin E: 1.62mg (10.83%), Calcium: 98.38mg (9.84%), Folate: 38.9µg (9.72%), Iron: 1.4mg (7.79%), Vitamin B5: 0.75mg (7.5%), Potassium: 223.96mg (6.4%), Copper: 0.12mg (5.97%), Vitamin B6: 0.12mg (5.9%), Fiber: 1.45g (5.8%), Vitamin B3: 1.13mg (5.67%), Zinc: 0.81mg (5.43%), Magnesium: 20.86mg (5.21%), Vitamin K: 5.37µg (5.12%), Vitamin B12: 0.3µg (5.05%), Vitamin C: 3.77mg (4.57%), Vitamin D: 0.27µg (1.83%)