



## Piña Colada Icebox Pie

READY IN



380 min.

SERVINGS



8

CALORIES



954 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted
- 8 servings garnishes: coconut fresh shaved lightly toasted
- 2 cups pecan shortbread cookie crumbs ( 16 cookies)
- 2 tablespoons cornstarch
- 8 oz cream cheese softened
- 1.5 cups cream of coconut divided
- 2 large eggs
- 8 oz pineapple in juice crushed canned
- 0.3 cup sugar

- 1 cup coconut or sweetened flaked
- 1 cup whipping cream

## Equipment

- sauce pan
- oven
- whisk
- wire rack
- stand mixer

## Directions

- Preheat oven to 350.
- Stir together first 3 ingredients; firmly press on bottom and up sides of a lightly greased 9-inch pie plate.
- Bake 10 to 12 minutes or until lightly browned.
- Transfer to a wire rack; cool completely (about 30 minutes).
- Stir together sugar and cornstarch in a small heavy saucepan; stir in pineapple. While stirring constantly, bring to a boil over medium-high heat; cook (keep stirring!) 1 minute or until thickened.
- Remove from heat; cool completely (about 20 minutes).
- Beat cream cheese at medium speed with a heavy-duty electric stand mixer, using whisk attachment, until smooth. Gradually add 1 cup cream of coconut, beating at low speed just until blended. (Chill remaining 1/2 cup cream of coconut until ready to use.)
- Add eggs, 1 at a time, beating just until blended after each addition.
- Spread cooled pineapple mixture over bottom of piecrust; spoon cream cheese mixture over pineapple mixture.
- Bake at 350 for 38 to 42 minutes or until set. Cool completely on a wire rack (about 1 hour). Cover and chill 4 hours.
- Beat whipping cream at high speed until foamy. Gradually add remaining 1/2 cup cream of coconut, beating until soft peaks form; spread over pie.
- Note: We tested with Keebler Sandies Pecan Shortbread and Coco Lopez Cream of Coconut.

# Nutrition Facts

PROTEIN 3.41% FAT 54.76% CARBS 41.83%

## Properties

Glycemic Index:27.64, Glycemic Load:29.96, Inflammation Score:-6, Nutrition Score:11.589130391245%

## Nutrients (% of daily need)

Calories: 954kcal (47.7%), Fat: 58.57g (90.1%), Saturated Fat: 35.5g (221.87%), Carbohydrates: 100.65g (33.55%), Net Carbohydrates: 95.69g (34.8%), Sugar: 68.66g (76.28%), Cholesterol: 124mg (41.33%), Sodium: 429.78mg (18.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.22g (16.43%), Manganese: 0.51mg (25.67%), Vitamin A: 1127.87IU (22.56%), Vitamin B2: 0.38mg (22.21%), Fiber: 4.96g (19.82%), Selenium: 13.85µg (19.78%), Vitamin B1: 0.26mg (17.58%), Folate: 62.07µg (15.52%), Vitamin E: 2.29mg (15.24%), Iron: 2.54mg (14.11%), Phosphorus: 137.25mg (13.72%), Vitamin B3: 2.21mg (11.03%), Copper: 0.18mg (8.87%), Vitamin K: 8.81µg (8.39%), Calcium: 70.75mg (7.08%), Potassium: 246.02mg (7.03%), Magnesium: 27.49mg (6.87%), Vitamin B5: 0.66mg (6.6%), Vitamin B6: 0.12mg (5.98%), Zinc: 0.89mg (5.91%), Vitamin D: 0.73µg (4.84%), Vitamin B12: 0.23µg (3.89%), Vitamin C: 3.17mg (3.85%)