



Piña Colada Icebox Pie

READY IN



380 min.

SERVINGS



8

CALORIES



954 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 8 servings coconut or fresh shaved lightly toasted
- ☐ 2 cups shortbread cookies (16 cookies)
- ☐ 2 tablespoons cornstarch
- ☐ 8 oz cream cheese softened
- ☐ 1.5 cups cream of coconut divided
- ☐ 2 large eggs
- ☐ 8 oz pineapple rings crushed canned
- ☐ 0.3 cup sugar

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

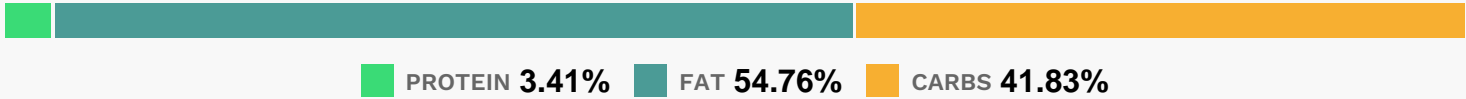
Equipment

- ☐ 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



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%)