

CHEESE

Pina Colada Pie

13 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	8	\$2.01	723 kcal



The recipe Pina Colada Pie can be made in around 45 minutes. One serving contains 723 calories, 6g of protein, and 48g of fat. This recipe serves 8. For \$2.01 per serving, this recipe covers 8% of your daily requirements of vitamins and minerals. It is brought to you by Allrecipes.

Ingredients

- ☐ 1/3 cup butter, melted

☐ 1/2 cup shredded coconut

☐ 1 cup cream of coconut

☐ 1/2 cup chopped pecans

☐ 2 cups crushed vanilla wafers
- ☐ 8 ounce crushed pineapple, drained canned

☐ 16 ounce packages cream cheese, softened

☐ 1/2 cup maraschino cherries, chopped

☐ 1 teaspoon rum flavored extract

☐ 8 ounce frozen whipped topping, thawed

EQUIPMENT Bowl, Baking sheet, Oven, Mixing bowl, Pie form

Method

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 Spread coconut evenly onto a baking sheet and toast in preheated oven 5 minutes, until golden brown.
- 3 Remove and set aside.
- 4 In a medium bowl, mix together vanilla wafer crumbs and melted butter or margarine. Press firmly into bottom and sides of a 9 inch pie pan.
- 5 In a large mixing bowl, beat together cream cheese and coconut cream until fluffy.
- 6 Mix in rum extract. Fold in whipped topping, pineapple, cherries, and nuts.
- 7 Spread mixture into crust.
- 8 Sprinkle with toasted coconut. Chill several hours before serving.

Nutrition per serving

723	6 g	48 g	68 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			28.6 g · 178% of daily needs
Fibre			3.6 g · 14% of daily needs
Sugar			52.6 g · 58% of daily needs
Sodium			390 mg · 17% of daily needs
Cholesterol			78.4 mg · 26% of daily needs
Vitamin C			2.9 mg · 4% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/pina-colada-pie-142389