

Pina Colada Cheesecake

Ingredients:

Crust:

- 1 11.03-Ounce package Shortbread cookies
- (Approx 20 cookies) Homemade or store-bought are fine
- 1/4 Cup Unsweetened flaked coconut
- 1/4 Cup Toasted Macadamia nuts
- 6 Tablespoons Melted butter

Filling:

- 4 8-Ounce Packages Cream cheese Room temperature
- 1 15-Ounce can Cream of coconut (Like Coco Lopez) (Not Coconut Milk)
- 1 Cup Sour cream Room temperature
- 1 8-Ounce Can Crushed Pineapple, drained
- 1/2 Cup Sugar
- 5 Large Eggs Room temperature
- 1/3 Cup Coconut Rum
- 1 Tablespoon Coconut extract
- 1 8-Ounce container Candied Cherries Soaked in Coconut Rum, sliced in half
- 1 8-Ounce container Candied Pineapple Soaked in Coconut Rum



OPTIONAL

- 1/2 Cup All purpose flour If you prefer a more dense cheesecake

Directions:

For the crust:

1. In a food processor, put your shortbread cookies, Macadamia nuts and flaked coconut. Pulse until the texture of fine sand.

2. Pour melted butter into the sandy crust mixture and press firmly into a 10-inch springform lined with parchment paper, pressing up the sides. Bake in the oven at 325 degrees fahrenheit for 20 minutes, then pull out and allow to cool.

Filling:

1. In stand mixer attached with paddle, beat cream cheese on medium high until light and fluffy.
2. Add one at a time, beating between each addition: Sugar, Sour Cream, Cream of Coconut, rum, and coconut extract.
3. Add five eggs into the batter, one at a time, mixing on low between each addition.
4. If opting for a denser cheesecake, add flour, mixing just until combined.
5. Pull bowl off mixer and with spatula, carefully fold in drained, crushed pineapple, candied pineapple and candied halved cherries.
6. Pour cheesecake batter into 10-inch springform pan over cooled crust.
7. Put cheesecake into the oven at 325 degrees fahrenheit and set timer for 80 minutes.
8. To prevent cracking, place narrow oven-safe dish (like a bread pan) half-full of water to create steam in the oven. I waited until my cheesecake had baked for an hour before adding this.
9. After 80 minutes, turn oven off and wedge a wooden spoon into the door to allow the oven to cool slowly. After an hour or 2, Take the cheesecake out and put in the fridge to finish cooling and setting, at least 6 hours or overnight.
10. When cheesecake is completely cooled, set and ready to garnish, carefully flip out onto a cake board or large dinner plate and peel the parchment paper from the crust, then flip back onto your final serving dish.
11. Garnish any way you like. I whipped up some heavy cream with a little sugar and coconut rum and piped it onto my cheesecake before setting some rum candied cherries and fresh pineapple slices onto the whipped-cream rosettes. Sprinkle with a little coconut and enjoy!