

Homemade Tropical Pineapple Cheesecake Recipe

Ingredients:

- 6 large eggs
- 16 oz. cottage cheese
- 8 oz. Neufchâtel (or standard cream cheese), softened
- 1 cup sugar
- $\frac{3}{4}$ cup dry milk solids
- 4 teaspoons of pineapple flavoring or vanilla extract
- 6 tablespoons lemon juice
- 1 tablespoon flour
- 1 recipe of my classic oil pie crust (or your favorite graham cracker crust)
- 20 oz. can crushed pineapple (drained well, using about $\frac{3}{4}$ of the can)
- $\frac{1}{2}$ cup grated coconut
- $\frac{1}{3}$ cup Paradise whole red candied cherries



Direction:

Prep Your Pan and Crust. Preheat your oven to 375°F. Line the bottom of your 10-inch Baker's Signature springform pan with a circle of the included unbleached parchment paper. Press your prepared oil pie crust (or graham cracker crust) evenly along the bottom and slightly up the sides of the pan.

Blend the Cheesecake Base. In a blender or food processor, combine the cottage cheese, softened Neufchâtel (or cream cheese), eggs, sugar, dry milk solids, vanilla extract, lemon juice, and flour. Process until the mixture is completely silky smooth and free of any lumps.

Fold in the Tropical Goodness. Pour the smooth cheese mixture into a large mixing bowl. Gently fold in the drained crushed pineapple, grated coconut, and red candied cherries using a spatula, ensuring the fruit and coconut are evenly distributed throughout the batter.

Bake to Perfection. Pour the batter over your prepared crust in the 10-inch springform pan. Bake at 350°F for about 50 to 60 minutes, or until the edges are set and the center has a gentle, slight wobble. (Thanks to the pan's even heat distribution, it bakes beautifully without hot spots!)

Chill and Serve. Allow the cheesecake to cool completely at room temperature on a wire rack, then transfer it to the refrigerator to chill for at least 4 to 6 hours (or overnight). When ready to serve, release the side latch of your springform pan—it will slide away effortlessly—slice, and enjoy!