



Pina Coloda Cheese Cake

Crust

- 1 pkg. Oatmeal Pecan Cookie (soft)
- ¼ Cup of butter

Grind cookies in Food Processor until finely ground
Add ¼ cup of Butter and mix until well blended
Place mixture in a greased 10in. Spring form Pan
Pack mixture into place on the bottom of the pan
ensuring an even Crust. Set aside until filling is mixed.

Filling

- 5 - 8oz. Pkg. Cream Cheese (softened)
 - 1 ¼ cup of White Sugar
 - 3 Tablespoons of Flour
- Cream together until well blended

Fold in remaining ingredients:

- 1 - 16oz. Can of Cream Coconut
- 5 eggs one at a time
- 2 egg yolks
- ¾ Can of Crushed Pineapple (WELL DRAINED)

Place ingredients in spring form pan over the crust. Place in Preheated Steam 'n' Hold Steamer in Fast Cook Mode for 80min. or until set. Refrigerate and let cool prior to removing from pan.

Decoration

Coat top and sides of cheesecake with white frosting. Place remaining crushed pineapple in a circle in the middle of the cake (approx. 7 in. in diameter). Line outside of this circle with whipped cream rosettes (or your choice of garnish) and finish with sprinkles of toasted coconut flakes.

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