



PINEAPPLE COCONUT MINI CHEESECAKES

— SERVES: 4 • PREP TIME: 35 MINS • COOK TIME: 35 MINS —

INGREDIENTS:

CRUST INGREDIENTS:

- 1 cup all purpose flour
- 1 cup Mauna Loa[®] Macadamia Nuts
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup butter, melted

CHEESECAKE INGREDIENTS:

- 16 oz cream cheese, softened
- 4 tablespoons sugar
- 4 tablespoons milk
- 2 eggs
- 2 teaspoons vanilla
- 16 oz crushed Del Monte[®] Pineapple, drained

TOPPINGS:

- 1 cup flaked sweetened coconut
- Hawaiian Host[®] Chocolate Covered Macadamia Nuts, Chopped

PREPARATION:

STEP 1

Preheat oven to 350° F.

STEP 2

In a food processor, add the macadamia nuts, flour, sugar and melted butter. Pulse a few times until fine crumbs form. Pat mixture into 4 ungreased 4" mini springform pans. Bake for 15 minutes. Cool slightly.

STEP 3

Beat together cream cheese, sugar, milk and eggs. Fold in vanilla and drained pineapple. Add cream cheese mixture to each crust in springform pans.

STEP 4

Sprinkle each cheesecake with flaked coconut.

STEP 5

Bake 15-20 minutes. Let cool.

STEP 6

Remove from springform pans and top with chopped chocolate covered macadamia nuts.

