

Pineapple Cheese Cake

Preparation : 20 minute
Cooking Time : 50 minutes
Serves : 4

A delightful dessert

INGREDIENTS

<ul style="list-style-type: none">• 1 x 250g packet plain sweet biscuits• 125g unsalted butter, melted	<ul style="list-style-type: none">• ¼ cup desiccated coconut• fresh mint to decorate
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FILLING

<ul style="list-style-type: none">• 2 x 250g packets cream cheese, softened• ½ cup caster sugar• 1 tbsp lime juice• 1 x 330g can crushed pineapple in natural juice	<ul style="list-style-type: none">• 3 eggs• 1 tsp finely grated lime rind• ¼ cup plain flour• ½ cup thickened cream, whipped
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METHOD

1. Grease a deep 22cm round spring form int.
2. Process biscuits until finely crushed. Add butter and coconut; process until combined. Press mixture over base and side of prepared tin. Refrigerate while preparing filling.
3. **FILLING:** Beat cream cheese, eggs, sugar, rind and juice in a bowl with an electric mixer until smooth. Add flour; beat until combined. Drain pineapple; reserve ½ cup. Stir remaining ½ cup pineapple into cream-cheese mixture. Fold in cream.
4. Pour filling into prepared crust.
5. Cook in a moderately slow oven, 160degreesC, for about 50 minutes, or until firm to touch. Cool in oven with door ajar.
6. Serve Cheese cake decorated with reserved pineapple and fresh mint.

ACKNOWLEDGEMENTS