

## **Apr. 25 – Pineapple Cheese Cake**

### Ingredients:

#### For the Crust:

- 1 ½ c. vanilla wafer crumbs
- 1 c. flaked coconut
- 1/3 c. melted butter

#### For the Filling:

- 4 (8 oz.) packages cream cheese
- 1 c. sugar
- 3 Tbsp. flour
- 4 eggs
- 1 c. sour cream
- 1 Tbsp. vanilla

#### For the Topping:

- 2 (8 oz.) cans crushed pineapple in syrup
- 2 Tbsp. sugar
- 1 Tbsp. cornstarch

### Directions:

Crust: Combine crust ingredients; mix well. Press evenly over bottom and sides of an 8 or 9-inch spring form pan.

Filling: Combine softened cream cheese, sugar and flour with mixer until well blended. Add eggs, one at a time, mixing well after each one. Blend in the sour cream and vanilla; pour over crust. And bake at 450° for 10 minutes. Reduce the oven temperature to 250° and continue baking for one hour. Loosen cake from rim of pan. Cool before topping.

Topping: Combine ingredients in saucepan. Stir until cornstarch dissolves. Cook over medium heat, stirring constantly until sauce boils and thickens. Let it cool. Then spread sauce evenly over top of cheese cake and chill.

Chill overnight before serving.