

Baked Pineapple Cheesecake

by Ghofran Alromaihi

This baked pineapple cheesecake is well balanced when it comes to sweetness and creaminess. Treva pineapple is tender and not too sweet with a nice taste of freshness.

 Serving 4



Ingredients

Treva biscuit	100 g
Cream cheese, softened	454 g
Sugar	100 g
Vanilla extract	5 g
Eggs	3
Lemon juice	10 g
Crushed Treva pineapple	400 g
Melted butter	30 g

Instructions

- Drain pineapple very well
- Mix cream cheese, sugar, vanilla, lemon, eggs until blended
- Add pineapple and blend until well blended
- Pour the mixture into pie crust and bake for 1 hour in 160 c degrees.