
Pina Colada Cheesecake Bars

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Food Network Magazine- June 2021

Preparation Time: 45 minutes

Start to Finish Time: 4 hours 30 minutes

FOR THE CRUST

3 tablespoons unsalted butter, melted

16 to 18 (1 cup) shortbread cookies, finely ground

1 tablespoon sugar

unsalted butter (for the pan)

FOR THE FILLING

2 packages (8 ounce ea) cream cheese, room temperature

1/3 cup cream of coconut

1/3 cup sugar

pinch salt

2 large eggs, room temperature

1/4 cup sour cream

1 teaspoon coconut extract

FOR THE TOPPING

1 cup chopped dried pineapple

1 can (8 ounce) crushed pineapple in juice

2 tablespoons cream of coconut

1 tablespoon fresh lemon juice

2/3 cup water

Make the crust: Preheat the oven to 350 degrees. Line an eight-inch square baking dish with foil, leaving a two-inch overhang on two sides. Lightly brush with melted butter. In a small bowl, toss the cookie crumbs, sugar and melted butter until well combined. Firmly press the mixture evenly into the bottom of the baking dish to make a thin layer. Bake until firm and lightly browned, about 10 minutes. Let cool for at least 20 minutes. Reduce the oven temperature to 325 degrees.

Make the filling: In a large bowl, combine the cream cheese, cream of coconut, sugar and salt. Beat with a mixer on medium-high speed until smooth and fluffy, about 3 to 5 minutes, scraping down the bowl a few times. Reduce the mixer speed to medium. Beat in the eggs, sour cream and coconut extract until combined. Spread the filling over the crust.

Bake until the edges are set but the center is still a little jiggly, 35 to 45 minutes. Transfer to a rack. Let cool to room temperature, about three hours.

Meanwhile, make the topping: In a small saucepan over medium-high heat, combine the dried and crushed pineapple, cream of coconut, lemon juice and water. Bring to a simmer, stirring occasionally. Reduce the heat to medium-low. Cook, stirring occasionally, until the dried pineapple is tender and the liquid has reduced to just a few spoonfuls of syrup, about 20 minutes. Let the topping cool, stirring occasionally, 30 to 45 minutes.

Spoon the topping over the cheesecake layer and gently spread to cover. Cover with plastic wrap and refrigerate overnight.

Remove the bars from the pan. Peel off the foil and cut into pieces.

Yield: 12 cheesecake bars

Dessert

Per Serving (excluding unknown items): 3699 Calories; 268g Fat (64.0% calories from fat); 59g Protein; 279g Carbohydrate; 4g Dietary Fiber; 1084mg Cholesterol; 2192mg Sodium. Exchanges: 6 1/2 Lean Meat; 2 1/2 Fruit; 0 Non-Fat Milk; 49 1/2 Fat; 15 Other Carbohydrates.