

# Pineapple Cheesecake Squares

Priscilla Smith

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

## **Yield: 12 squares**

*2 packages (8 ounce ea)  
cream cheese, softened  
1/2 cup sugar  
2 eggs  
2/3 cup unsweetened  
pineapple juice  
1/4 cup all-purpose flour  
1/4 cup sugar  
1 can (20 ounce) crushed  
pineapple, well drained, with  
one cup juice reserved  
1 cup whipping cream  
CRUST  
1 1/2 cups flour  
2/3 cup margarine or butter,  
softened  
1/2 cup almonds, finely  
chopped and toasted  
1/2 cup powdered sugar*

Preheat the oven to 350 degrees.

Make the crust: In a medium bowl, mix the flour, margarine, toasted almonds and powdered sugar until crumbly. Press firmly and evenly in the bottom of an ungreased 13x9-inch pan. Bake for 15 to 20 minutes, until set.

In a medium bowl, beat the cream cheese until smooth and fluffy. Beat in 1/2 cup of sugar and the eggs. Stir in 2/3 cup of pineapple juice. Pour the cream cheese mixture over the hot crust.

Bake until the center is set, about 20 minutes. Cool completely.

In a two-quart saucepan, mix the flour and 1/4 cup of sugar. Stir in the reserved one cup of pineapple juice. Heat to boiling over medium heat, stirring constantly. Boil and stir for 1 minute. Remove from the heat. Fold in the pineapple. Cool completely.

In a chilled bowl, beat the whipping cream until stiff. Fold into the pineapple mixture. Spread carefully over the dessert in the crust. Cover loosely and refrigerate until firm, about four hours.

Cut into three-inch squares.

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Per Serving (excluding unknown items): 5932 Calories; 421g Fat (62.6% calories from fat); 92g Protein; 473g Carbohydrate; 16g Dietary Fiber; 1587mg Cholesterol; 2855mg Sodium. Exchanges: 12 Grain(Starch); 8 1/2 Lean Meat; 4 Fruit; 1/2 Non-Fat Milk; 78 1/2 Fat; 14 Other Carbohydrates.