

## This Piña Colada Lime Cheesecake Cocktail Is the Ultimate Tropical Indulgence

Piña Colada Lime Cheesecake: The Creamiest Tropical Cocktail Ever



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

- 2 oz coconut rum ?
- 1 oz pineapple juice ?
- 1 oz coconut cream ?
- ¾ cup lime juice ?
- ¼ cup cream cheese ? (softened)
- Ice cubes ?
- Whipped cream, for topping ?
- Lime zest, for garnish ?
- Graham cracker crumbs, for rimming ?

### DIRECTIONS

1. Prepare the Glass: For a dessert-like presentation, create a graham cracker crust rim:
2. Dip the rim of your glass in lime juice, then into graham cracker crumbs to coat. Set aside.
3. Blend the Cocktail: In a blender, combine:
4. 2 oz coconut rum
5. 1 oz pineapple juice
6. 1 oz coconut cream
7. ¾ cup lime juice
8. ¼ cup cream cheese (softened)
9. A generous scoop of ice cubes
10. Blend until smooth, creamy, and thick.
11. Pour & Serve: Pour your blended drink into the prepared glass.
12. Add Toppings: Top with a swirl of whipped cream and a sprinkle of lime zest for a fresh, tangy finish.
13. Serve immediately with a straw or a spoon-it's a sippable dessert after all!

### TIPS FOR SUCCESS

Use full-fat coconut cream for extra richness.

Chill your glass for 15 minutes beforehand for a frosty finish.

Add more ice or freeze pineapple juice into cubes before blending.

Non-alcoholic version: Skip the rum and use extra coconut cream + pineapple juice. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/this-pina-colada-lime-cheesecake-cocktail-is-the-ultimate-tropical-indulgence/>