

Tropical Pineapple Mini Cheesecakes - Creamy Bites of Paradise

Tropical Pineapple Mini Cheesecakes: Sunshine in Every Bite



OVEN
325°F

TIME
20 min

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INGREDIENTS

Crust:

1 cup graham cracker crumbs

2 tbsp sugar

4 tbsp melted butter

Cheesecake Filling:

16 oz cream cheese, softened

$\frac{1}{2}$ cup sugar

2 eggs

1 tsp vanilla extract

$\frac{1}{2}$ cup crushed pineapple, drained

Pineapple Compote:

1 cup diced pineapple (fresh or canned)

... cup sugar

... cup water

1 tbsp lemon juice

DIRECTIONS

1. Prepare the Crust: Preheat your oven to 325°F (160°C). Line a muffin tin with 12 paper cupcake liners.
2. In a mixing bowl, combine graham cracker crumbs, sugar, and melted butter. Stir until the texture resembles wet sand. Press about 1-2 tablespoons into each liner and press down firmly with the bottom of a glass.
3. Make the Cheesecake Filling: In a large bowl, beat the cream cheese and sugar until smooth and fluffy. Add eggs, one at a time, beating after each addition. Stir in the vanilla extract and crushed pineapple until well combined.
4. Divide the filling evenly over the crusts in the muffin tin.
5. Bake: Bake for 20 minutes, or until centers are set but slightly jiggly. Remove from oven and let cool in the tin for 15-20 minutes, then transfer to the refrigerator to chill for at least 2 hours.
6. Make the Pineapple Compote: While the cheesecakes chill, make your compote. In a small saucepan, combine diced pineapple, sugar, water, and lemon juice. Simmer over medium heat, stirring occasionally, until thickened and glossy (about 10-12 minutes). Let cool completely.
7. Top and Serve: Once the mini cheesecakes are chilled, spoon cooled pineapple compote on top of each one. Garnish with a mint leaf or a sprinkle of toasted coconut if you're feeling fancy!

