

These Mini Pineapple Coconut Milk Cheesecakes Are Your New Summer Obsession

Mini Pineapple Condensed Coconut Milk Cheesecakes ??



OVEN
325°F

TIME
5 min

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INGREDIENTS

Crust:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, melted

Cheesecake Filling:

- 16 oz cream cheese (softened)
- 1/2 cup granulated sugar
- 1 tsp vanilla extract
- 1 cup sweetened condensed coconut milk
- 2 eggs

Topping:

- 1 1/2 cups fresh pineapple chunks
- 1/4 cup caramel sauce
- 1/4 cup toasted coconut flakes
- Crushed graham cracker crumbs (for garnish)

DIRECTIONS

- 1. Preheat & Prep:** Preheat your oven to 325°F (163°C). Line a standard muffin tin with paper liners.
- 2. Make the Crust:** Mix graham crumbs, sugar, and melted butter until well combined. Press 1 tablespoon into each liner. Bake for 5 minutes and cool.
- 3. Make the Filling:** In a large bowl, beat cream cheese until smooth. Add sugar and vanilla, mixing well. Slowly blend in the sweetened condensed coconut milk. Beat in eggs one at a time, mixing on low speed just until incorporated.
- 4. Fill & Bake:** Divide the cheesecake filling evenly among the liners (about 3/4 full). Bake for 18-20 minutes, until centers are set. Let cool in the pan, then refrigerate for at least 2 hours.
- 5. Add the Toppings:** Top each mini cheesecake with fresh pineapple chunks. Drizzle with caramel sauce, sprinkle with toasted coconut, and finish with crushed graham crackers.
- 6. Serve & Enjoy:** Carefully peel off the liners and serve chilled for maximum creamy, tropical indulgence!

SWAPS & NOTES

Sweetened Condensed Coconut Milk : Can sub with regular sweetened condensed milk if needed-but you'll miss a little of that coconut magic.

Fruit Topping : Try mango or passionfruit for variation.

Crust Options : Use crushed vanilla wafers or gingersnaps instead of graham crackers for a different flavor twist.

Make It Dairy-Free : Use vegan cream cheese and dairy-free butter for a plant-based version.

TIPS FOR SUCCESS

Room Temp Ingredients : Ensure your cream cheese and eggs are at room temperature for a smoother filling.

Chill Time is Crucial : These need at least 2 hours in the fridge to fully set-overnight is even better.

Use a Cookie Scoop for even crust portions.

Toast Coconut in a Dry Pan over medium heat for a few minutes to bring out flavor.

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

Original recipe: <https://chefmaniac.com/these-mini-pineapple-coconut-milk-cheesecakes-are-your-new-summer-obsession/>