

# Pineapple Cheesecake

**Total Cooking Time:** 1 hour 30 minutes (plus chilling time)

## **CRUST:**

1 1/2 C graham cracker crumbs  
1/4 C brown sugar

1/2 C unsalted butter, melted

## **CHEESECAKE FILLING:**

3 pkgs (8 ounces each) cream cheese,  
softened  
1 C granulated sugar  
3 lg eggs

1 t vanilla extract  
1/2 C pineapple juice  
1/4 C brewed Kona Pineapple tea (strong)

## **SPICED PINEAPPLE TOPPING:**

2 C fresh pineapple, finely diced (or 1 can  
crushed pineapple, drained)  
1/4 C brown sugar  
1 t ground cinnamon

1/2 t ground ginger  
1/4 t ground nutmeg  
1/4 C brewed Kona Pineapple tea (strong)

**PREPARE THE CRUST:** Preheat your oven to 325°F. In a medium bowl, combine the graham cracker crumbs, brown sugar, and melted butter. Mix until the crumbs are evenly coated. Press the mixture into the bottom of a 9-inch springform pan. Bake for 10 minutes, then set aside to cool.

**PREPARE THE CHEESECAKE FILLING:** In a large mixing bowl, beat the cream cheese until smooth and creamy. Add the granulated sugar and beat until well combined. Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract, pineapple juice, and brewed Kona Pineapple tea until smooth.

**BAKE THE CHEESECAKE:** Pour the cheesecake filling over the cooled crust. Smooth the top with a spatula. Bake in the preheated oven for 50-60 minutes, or until the center is set and the edges are lightly browned. Turn off the oven and let the cheesecake cool in the oven with the door slightly open for about an hour. Then, refrigerate for at least 4 hours or overnight.

**PREPARE THE SPICED PINEAPPLE TOPPING:** In a medium saucepan, combine the diced pineapple (or drained crushed pineapple), brown sugar, cinnamon, ginger, nutmeg, and brewed Kona Pineapple tea. Cook over medium heat, stirring occasionally, until the pineapple is tender, and the mixture has thickened, about 10-15 minutes. Let the topping cool completely.

**TOP THE CHEESECAKE:** Once the cheesecake is fully chilled, spread the spiced pineapple topping evenly over the top. Return the cheesecake to the refrigerator for another hour to allow the flavors to meld.