

Dessert

Island Crunch Cheesecake

Ellen Batenhorst - Omaha, NE
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Servings: 16

Preparation Time: 30 minutes

Bake Time: 1 hour 10 minutes

1 1/2 cups vanilla wafer crumbs
1/3 cup butter, melted
4 packages (8 oz each) cream cheese, softened
2 cups sugar
1 teaspoon vanilla extract
5 eggs, lightly beaten
1 can (8 oz) crushed pineapple, drained
1/2 cup flaked coconut
2 ounces unsweetened chocolate, melted and cooled
1 tablespoon creme de cacao
3/4 cup semisweet chocolate chunks
SOUR CREAM LAYER
2 cups (16 oz) sour cream
1/4 cup sugar
1 teaspoon vanilla extract
TOPPINGS
1/2 cup flaked coconut, toasted
1/2 cup macadamia nuts, chopped
1/4 cup semisweet chocolate chips
1 teaspoon shortening

Preheat the oven to 325 degrees.

Place a greased 10-inch springform pan on a double thickness of heavy-duty foil (18 inches square). Wrap the foil around the pan. Combine the wafer crumbs with the butter. Press onto the bottom and one inch up the sides of the pan.

In a bowl, beat the cream cheese, sugar and vanilla until smooth. Add the eggs. Beat on LOW just until combined. Remove half of the mixture to a bowl. Fold in the pineapple and coconut. Pour into the crust.

Stir the chocolate and creme de cacao into the plain cream cheese mixture. Fold in the chocolate chunks. Spread over the pineapple layer.

Place the springform pan into a large baking pan. Add one inch of boiling water to the larger pan.

Bake for 50 to 60 minutes or until the center is just set. Let stand for 5 minutes.

For the sour cream layer, combine the sour cream, sugar and vanilla extract in a bowl. Spread over the cheesecake.

Bake for 5 minutes.

Remove the springform pan from the water bath and remove the foil.

Cool the cheesecake on a wire rack for 10 minutes. Loosen the edges from the pan with a knife. Cool one hour longer.

Refrigerate overnight.

Top with the coconut and nuts.

In a microwave, melt the chips and shortening. Drizzle over the top.

Per Serving (excluding unknown items): 537 Calories; 39g Fat (62.8% calories from fat); 9g Protein; 43g Carbohydrate; 1g Dietary Fiber; 156mg Cholesterol; 269mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 7 Fat; 2 1/2 Other Carbohydrates.