

de leukste taarten shop



Tropical cheesecake

Coconut with pineapple is a delicious combination! This fresh sweet cheesecake is perfect for a summer birthday party.

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



FunCakes Mix for Cookies 1kg

F10510
€6.79



Other materials:

- ½ egg
- 400 gram cream cheese e.g. Philadelphia
- 250 ml whipped cream
- 180 ml water
- 125 gram melted unsalted butter
- Can of pineapple slices (approx. 560 gram)
- 12 gram cornstarch
- Flour
- Sieve
- Saucepan

Preheat the oven to 180°C (convection oven 160°C). Prepare 250 gram of FunCakes mix for Cookies as indicated on the package or in the basic recipe. Knead the dough well and roll this out on a with flour covered surface until it has a thickness of 2-3 mm. Place this slice on a baking tray covered with parchment paper and bake it for 12-15 minutes. Let it cool down.

In the meanwhile granulated the FunCakes coconut cubes in the kitchen machine. Place a sheet of parchment paper on the bottom of the springform and place the ring around it. Place a slice of acetate on the inside of the springform.

Crumble the cooled down cookie and stir a large tablespoon true the cookies. Stir the melted butter true the crumbles. Fill the springform with the crumble mixture and press this with a spoon. Let the bottom stiffen in the fridge for at least 15 minutes.

Pour the pineapple slices through the sieve and collect the moist in the saucepan. Add the cornstarch to the moist and stir until there are no more lumps. Place the pan on the heat until it will



bind. Let it cook for 2 minutes, remove the pan from the heat and stir the pineapple slices through the mixture. Let this cool down in the fridge.

Mix 400 gram cream cheese in the mixing bowl and stir it smooth with the whisk on the lowest speed. Add a mixing the whipped cream. Increase the speed to medium and mix this for 3 minutes until it becomes thicker.

Mix 150 gram FunCakes mix for Bavarois with 180 ml water and mix this through the cheese mixture. Fill the springform with the cheese mixture and let this stiffen for 2½ in the fridge.

Remove the ring of the springform and add some coconut along the side of the cake. Scoop the pineapple mixture on top of the cheese. Place the cake until you serve it in the fridge.

Made possible by FunCakes