

DUNCAN HINES DOUBLE PINEAPPLE CHEESECAKE:

(13x9 inch cheesecake)

- 1 Pkg. Duncan Hines Pineapple Cake Mix
- 3 Tbsp. oil
- 1/3 cup brown sugar
- 1/2 tsp. cinnamon
- 2 Pkg. (8oz each) cream cheese, softened
- 1/2 cup sugar
- 4 eggs
- 1 1/2 cups milk
- 3 Tbsp. lemon juice
- 1 can (20oz) crushed pineapple

Preheat oven to 300 degrees

Reserve 1 cup of dry cake mix. In large bowl combine remaining cake mix, 1 egg, oil, brown sugar and cinnamon (mixture will be crumbly). Press crust mixture evenly into bottom and 3/4 way up the sides of a greased 13x9x2 inch pan. In same bowl, blend cream cheese and sugar, add 3 eggs and reserved cake mix; beat 1 minute at medium speed, then put on low speed and slowly add milk and lemon juice; mix until smooth. Pour into crust. Bake at 300 degrees for 40 to 50 minutes until center is firm. When cool, top with drained fruit. Chill before serving. Store in refrigerator. If you are going to freeze it cover the cheese with foil.

Duncan Hines Double Pineapple Cheesecake

(13 X 9 inch cheesecake)

- 1 Pkg. Duncan Hines Pineapple Cake Mix
- 3 tbsp. oil
- $\frac{1}{3}$ cup brown sugar
- $\frac{1}{2}$ tsp. cinnamon
- 2 pkg. (8oz each) cream cheese, softened
- $\frac{1}{2}$ cup sugar
- 4 eggs
- $\frac{1}{2}$ cups milk
- 3 tbsp. lemon juice
- 1 can (20oz) crushed pineapple

Preheat oven to 300°. Reserve 1 cup of dry cake mix. In large bowl combine remaining cake mix, 1 egg, oil, brown sugar and cinnamon (mixture will be crumbly). Press crust mixture

evenly into bottom and
3/4 way up the sides of a
greased 13x9x2-inch pan, in
same bowl, blend cream
cheese and sugar, Add 3
eggs and reserved cake mix;
beat 1 min. at medium speed.
at low speed slowly add
milk and lemon; mix until
smooth. Pour into crust. Bake
at 300° for 40-50 min until
center is firm. When cool top
with drained fruit. Chill
before serving. Store in
refrigerator freeze covered with
foil