

Pineapple Cheesecake

1/2 medium pineapple (cut in chunks)

1 C water

1 Capsule extract

pinch of salt

1 C diet soda (Creme or lemon)

1 1/3 c. ricotta cheese

2 pkgs gelatin

artificial sweetener = 1/6 tsp sugar

Boil the pineapple & water for 20 min

In a bowl mix soda & gelatin.

So this add the cooked pineapple & chill until syrupy. Put this in blender & blend. Add other ingredients & blend. Place in pan & refrigerate.

Top: Toast 2 slices white bread & put in blender. Add cinnamon & granulated artificial sweetener. Old taste. Blend & sprinkle over pineapple cheese mixture before refrigerating.