

Andy's Cheese Thing

3 PKGS Cream Cheese
(Softened at room temp.)
2 PKGS Crescent Rolls
(at room temp.)
2 eggs separated
1 ¼ cup + 1 tsp Sugar
1 TBL vanilla
¼ cup corn starch
1 can (18-22 oz) crushed pineapple
(drained really well)
½ cups flaked coconut

Spread 1 Pkg of Crescent rolls in 9 x 13 pan
Place in 350 oven for 10 minutes, take out and cool
Mix cream cheese, vanilla, and egg yolks until well blended
Add 1 cup sugar and corn starch, mix until well blended
Fold in pineapple and coconut.
Spread mixture over crescent rolls in pan, level
Carefully place 1 Pkg of Crescent rolls over this mixture
Spread out as much as possible, no need to close up lines

In separate bowl, add 1 tsp sugar to egg whites.
Mix several minutes, until foamy and white.
Spread this mixture over top crescent rolls.
Sprinkle ¼ cup sugar evenly over this mixture.

Bake at 350 for 30 to 40 minutes, until golden brown
Keep Refrigerated once cooled.