



# Mango Cheesecake

Makes: one 8" cheesecake or four 4" cheesecakes  
Prep Time: 10 minutes Bake Time: 50 minutes  
Total Time: 2 hours (doesn't include overnight time)

## Crust:

- 1 & 1/2 cups graham cracker crumbs
- 2 tbsp granulated sugar
- 1/4 cup unsalted butter, melted

## Filling:

- 3 packages (8 ounces each) cream cheese, room temperature
- 1/4 cup all-purpose flour
- Zest of 1 lemon
- 1 tsp pure vanilla extract
- 3 large eggs
- 2/3 cup mango purée
- 3/4 cup granulated sugar
- 1/2 cup mango purée, for garnish (optional)

Preheat oven to 325°F. Prepare either an 8" springform or four 4" mini springform pans by wrapping the outside with tin foil to make them watertight.

To make the crust, In a bowl, stir together the graham cracker crumbs and sugar. Add the melted butter and stir until well combined. Pack the mixture firmly and evenly into bottom of the springform pan. Chill in the freezer while you make the filling.

In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese on medium-high speed for 3 minutes, until smooth. Turn the mixer to low speed and add the flour and lemon zest, stopping to scrape down the sides of the bowl at least once.

Increase the speed to medium and beat in the vanilla, then add the eggs one at a time, beating well after each addition. Scrape down the sides of the bowl, then add the 2/3 cup mango purée and beat until combined. Add the sugar and beat on medium-high speed for 30 seconds.

Pour the batter over the crust. Set the springform pan in a deep baking pan and place in the oven. Add hot water to come halfway up the side of the springform pan to create a water bath.

Bake for 50 to 60 minutes or until the top is firm to the touch but the center has a slight jiggle. Turn off the oven and leave the cheesecake in for 1 hour, with the oven door slightly ajar.

Remove the cheesecake from the water bath and allow it to cool completely on a wire rack. Cover with plastic wrap and place in the fridge to set overnight before removing the sides of the pan.

Before serving, top the cheesecake with 1/2 cup mango purée, spreading it evenly with a small offset spatula. Or try your hand at the mango flower garnish in the Chef's note below. Serve chilled.

The cheesecake can be stored In the fridge, covered, for up to 5 days.

#### **Chef's Note:**

To make the fancy garnish in the photo, just before serving, peel and very thinly slice 6 large mangoes for the large cheesecake or 8 large mangoes for the minis (2 per mini cake). Roll up one slice in a spiral and stand it up in the center of the cheesecake. Arrange the remaining slices, slightly overlapping them in a circular pattern, all the way to the edges of the cheesecake.

*Recipe from Bobbette & Belle*