

Coconut-Mango Cheesecake

12 Servings

CRUST

- 1-1/2 cups graham cracker crumbs
- 1-1/2 cups sweetened shredded coconut, toasted
- 1/4 cup sugar
- 1/2 cup (1 stick) unsalted butter, melted

FILLING

- 4 8-ounce packages cream cheese, room temperature
- 3/4 cup sugar
- 3 large eggs
- 1 large egg yolk
- 1 15-ounce can cream of coconut (such as Coco Lopez)*
- 1 cup whipping cream
- 1 cup sweetened shredded coconut
- 2 large fresh mangoes, halved, pitted, peeled, sliced
- Additional sugar (optional)

FOR CRUST:

Wrap outside of 9-inch diameter spring form pan with 2-3/4-inch high sides with foil.

Mix graham cracker crumbs, coconut and sugar in medium bowl. Add butter and mix to blend. Press mixture onto bottom and up sides of prepared pan. Chill while preparing filling.

FOR FILLING:

Preheat oven to 325 F.

Beat cream cheese and 3/4 cup sugar in large bowl until blended. Add eggs 1 at a time, beating after each addition. Beat in egg yolk. Add cream of coconut, whipping cream and shredded coconut; beat just until blended. Pour into crust.

Bake cheesecake until puffed and golden, about 1 hour 25 minutes. Transfer to rack; cool completely. Refrigerate until well chilled.

(Can be made 1 day ahead. Cover and keep refrigerated.)

Puree 1/4 of mango slices in blender until smooth. Transfer to small bowl. Sweeten to taste with sugar, if desired. Using small knife, cut around cheesecake to loosen.

Remove pan sides. Arrange remaining mango slices decoratively over cheesecake. Serve with mango puree.

* Available in the liquor department of most supermarkets.