

Mango Cheesecake



Ingredients:

1 ½ cups graham cracker crumbs
¼ cup sugar
¼ cup brown sugar
6 tablespoons butter, melted
3 large ripe mangoes (2 cups)
3 (8 oz. packages, cream cheese softened)
1 1/4 cups sugar
2 teaspoons vanilla
2 tablespoons cornstarch
Juice from one lime
Zest from one lime
4 large eggs
1 cup chopped mangoes
1-2 tablespoons flour

Directions:

1. Stir together first 3 ingredients in a bowl; press into bottom and 1-inch up sides of a buttered, 9-inch springform pan. Bake at 325° for 12 minutes. Remove from oven, and set aside.
2. Process mangoes in food processor until pureed. With an electric mixer, beat cream cheese, 1 1/4 cups sugar, cornstarch, vanilla, lime juice and lime zest until fluffy. Beat in eggs 1 at a time, mixing just until yellow disappears after each addition. Stir in mango puree.

3. Mix 1 cup or more chopped mangoes with 1-2 tablespoons to coat. Add to batter, stirring just to combine.
4. Pour batter into prepared crust. Bake at 325° for 1 hour and 25 minutes. Cool in pan on a wire rack 1 hour. Cover and chill 8 hours. Garnish, if desired.

*adapted from <http://www.myrecipes.com/recipe/mango-cheesecake>