Coconut Cream Cheesecake

written by The Recipe Exchange | December 17, 2014

Ingredients

2 1/2 cup grated fresh coconut
1 cup heavy whipping cream – scalded
2 1/2 cups all-purpose flour
1/3 cup cold real butter – sliced
4 tsp. granulated sugar
20 oz. cream cheese
1 1/2 cup granulated sugar
4 eggs
2 egg yolks
2 1/2 Tbls. coconut liqueur
1 tsp. fresh lemon juice
1/2 tsp. vanilla extract
1/2 tsp. almond extract
1 cup sour cream
1/4 cup cream of coconut
1/2 tsp. coconut liqueur
toasted coconut flakes – for garnish

Directions

Puree coconut and cream in a blender for 4 minutes; set aside to cool.

Cut butter into flour and 4 tsp. sugar until mixture resembles small crumbs. Press evenly into bottom of a greased 10″ springform pan. Bake in a 325 degree oven for 25 minutes, or until golden; set aside.

Cream together cream cheese and 1 1/2 cups sugar. Stir in cooled coconut puree, then eggs and yolks, then 2 1/2 Tbls. liqueur, lemon juice, and extracts. Pour mixture evenly over prepared crust.

Bake in a 325 degree oven until sides of cake are dry and center is set, about 1 hour. Allow cheesecake to cool for 30 minutes.

Beat together sour cream, cream of coconut, and 1/2 tsp. liqueur; spread over cheesecake. Bake in a 325 degree oven for 10 minutes. Allow cheesecake to cool for 30 minutes, then refrigerate for 4 hours.

Sprinkle coconut flakes over top before serving.