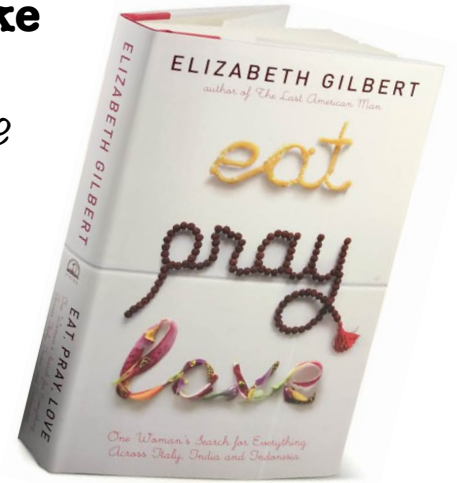


Tropical Mango Cheesecake

Elizabeth Gilbert: Eat, Pray, Love



Ingredients

Crust:

1 ½ cups Graham Cracker Crumbs
½ cup Sugar
6 TB unsalted butter, melted

Filling:

3 Mangoes, very ripe, large (each about 13 ounces), peeled
24oz. Cream Cheese, room temperature
1 ¼ cup Sugar
2 tsp Vanilla extract
4 Eggs, large
1 TB Flour

Directions

Preheat the oven to 325 degrees F.

For Crust: Lightly butter a 9" diameter spring-form pan with 2 ¾ inch sides. Stir cracker crumbs and sugar in medium bowl to blend. Add melted butter and stir until evenly moistened. Press crumb mixture firmly onto bottom (not sides) of prepared pan. Bake until crust is set, about 12 minutes. Cool completely. Maintain oven temperature.

For Filling: Puree mangoes in processor until smooth. Set aside 2 cups mango puree (reserve any remaining puree for another use). Beat cream cheese, sugar and vanilla in large bowl until smooth. Add eggs 1 at a time, beating well after each addition. Add 2 cups mango puree and beat until well blended. Pour filling over crust in pan.

Bake cake until set and puffed and golden around edges (center may move very slightly when pan is gently shaken), about 1 hour 15 minutes. Turn off the oven, open the door and leave the cake in the oven for 1 hour. Refrigerate uncovered overnight.

Run small knife between cake and sides of the pan to loosen. Remove pan sides. Transfer to platter. Cut into wedges and serve with slice mangoes.