

Tropical Mango Cheesecake

A vibrant and refreshing mango cheesecake with a hint of tropical flavors, perfect for a summer treat.

PREP TIME: 30 minutes

COOK TIME: 1 hour 10 minutes

CRUST:

1 1/2 C crushed graham crackers
1/4 C sugar

6 T melted butter
2 T brewed Mango Mélange tea, cooled

CHEESECAKE FILLING:

3 pkg (8 oz each) cream cheese, softened
1 C sugar
1 t vanilla extract
3 lg eggs

1/2 C sour cream
1/2 C Mango Mélange tea, brewed and cooled
1 C mango puree

TOPPING:

1/2 C diced fresh mango

1/4 C toasted coconut flakes

PREHEAT THE OVEN to 325°F.

MIX THE CRUST INGREDIENTS in a bowl until well combined. Press the mixture into the bottom of a 9-inch springform pan.

BAKE THE CRUST for 10 minutes, then let it cool.

BEAT THE CREAM CHEESE and sugar together until smooth. Add the vanilla extract and mix well.

ADD THE EGGS one at a time, beating well after each addition.

BLEND IN THE SOUR CREAM, Mango Mélange tea, and mango puree until the mixture is smooth and creamy.

POUR THE FILLING over the cooled crust.

BAKE THE CHEESECAKE for 1 hour and 10 minutes, or until the center is set.

COOL THE CHEESECAKE to room temperature, then refrigerate for at least 4 hours or overnight.

GARNISH WITH DICED MANGO and toasted coconut flakes before serving.