

Dessert

Chocolate-Glazed Coconut Almond Cheesecake

Keri Brammer - Lawton, OK
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Servings: 12

Preparation Time: 25 minutes

Bake Time: 45 minutes

1 1/4 cups graham cracker crumbs

1/3 cup flaked coconut

1/3 cup almonds, finely chopped

1/3 cup butter, melted

FILLING

3 packages (8 oz each) cream cheese, softened

3/4 cup sugar

1 tablespoon coconut extract

3 eggs, lightly beaten

1 cup flaked coconut

GLAZE

1 cup (6 oz) semisweet chocolate chips

3/4 cup heavy whipping cream

1 1/2 teaspoons vanilla extract

toasted shaved coconut and chopped almonds (optional)

Preheat the oven to 350 degrees.

Place a greased 9-inch springform pan on a double thickness of heavy-duty foil (about 18 inches square). Securely wrap the foil around the pan.

In a bowl, combine the cracker crumbs, coconut and almonds. Stir in the butter. Press onto the bottom and one inch up the sides of the prepared pan. Place on a baking sheet. Bake for 12 minutes. Cool.

In a bowl, beat the cream cheese and sugar until smooth. Beat in the coconut extract. Add the eggs. Beat on LOW just until combined. Fold in the coconut. Pour into the crust.

Reset oven to 325 degrees.

Place the springform pan in a large baking pan. Add one inch of boiling water to the larger pan.

Bake for 45 to 55 minutes or until the center is just set.

Remove the springform pan from the water bath and remove the foil. Cool on a wire rack for 10 minutes. Loosen the edges from the pan with a knife. Cool one hour longer. Refrigerate overnight.

Place the chocolate chips in a bowl.

In a small saucepan, bring the cream just to a boil. Pour over the chocolate. Whisk until smooth. Stir in the vanilla. Cool to reach a spreading consistency, stirring occasionally.

Remove the springform pan rim.

Spread the chocolate mixture over the cheesecake. Refrigerate until set.

If desired, top with toasted coconut and almonds.

Per Serving (excluding unknown items): 494 Calories; 39g Fat (69.1% calories from fat); 8g Protein; 31g Carbohydrate; 1g Dietary Fiber; 151mg Cholesterol; 301mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 7 1/2 Fat; 1 1/2 Other Carbohydrates.