



Talk Story's Passion Fruit Cheesecake



Total time: 150 min
Prep time: 30 min
Cook time: 120 min
Yield: 10 servings
Level: easy

Ingredients

Crust:

1 1/2 cups all purpose flour
1/4 cup granulated sugar
2 tbsp macadamia nuts, finely chopped
6 ounces butter, melted

Filling:

1 1/2 pound cream cheese
1 1/2 cup granulated sugar
2 tbsps cornstarch
2 tsps vanilla
3 eggs
3/4 cup sour cream
3/4 cups Auntie Liliko'i Unsweetened Passion Fruit Juice

Brief description

This decadent, rich cheesecake recipe comes to us from Talk Story Bookstore in Hanapepe. It is a symphony of flavor, allowing one to savor the sweetness of Kauai.

Instructions

Crust:
Combine dry ingredients in a large bowl. Add melted butter and mix thoroughly. Press evenly into a nine-inch springform pan. Bake at 350 degrees F for 15-20 minutes, or until golden brown.

Filling:
Place all ingredients into a food processor and blend until smooth. Pour batter on top of the crust in the springform pan. Bake at 300 degrees F for about 1 1/2 hours, or until set. Cool at room temperature. Refrigerate for several hours before serving.