

Mango Cheesecake #1:

- 2 (8-ounce) packages of cream cheese, softened
- 3/4 cup sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 graham cracker crust, unbaked
- 1 1/4 cups mango nectar
- 1/3 c sugar
- 2 tablespoons cornstarch
- 2 cups ripe mangoes, peeled, pitted and diced

Preheat the oven to 350 °F

In a medium bowl, mix 3/4 cup of sugar into the cream cheese. Mix in the eggs, one at a time, then add the vanilla. Pour this batter into the graham cracker crust and smooth over the top.

Bake in preheated oven until the edges have puffed up, about 30 minutes. Cool for another 30 minutes and then refrigerate at least 3 hours.

For the mango sauce: Pour 1 cup of the mango nectar and 1/3 cup of sugar into a saucepan, and bring to a boil over medium-high heat, dissolving the sugar. Dissolve the cornstarch in the remaining 1/4 cup nectar, and stir into the boiling saucepan until thickened and clear (about 30 seconds). Place the diced mango into a heatproof bowl, and toss with the thickened sauce.

Allow to cool to room temperature, then pour over the cheesecake.

Serve cold

Mango Cheesecake #2:

This recipe is borrowed from "Christmas Sweets" by Georgene Brennan

Crust

- 3 1/4 cup finely ground graham crackers
- 1 1/4 cup sugar
- 5 tablespoons melted butter

Filling

2 (8-ounce) packages cream cheese, softened 3/4 cup brown sugar, firmly packed 2 eggs 2 1/2 lbs. ripe mangoes, peeled, pitted, and pureed (3 1/2 cups) 1/2 cup heavy cream 2 teaspoons fresh lime juice 1/2 cup crushed macadamia nuts

Preheat oven to 325 °F

In a small bowl, combine crust ingredients, press into a 9-inch springform pan pushing a slight crust up the edge about an inch.

Bake about 15 minutes; cool while preparing filling.

In a large mixing bowl, combine cream cheese and brown sugar until well blended.

Add eggs, one at a time, beat until very smooth.

In a smaller bowl, combine mango puree, cream and lime juice, mixing thoroughly.

Add mango mixture to cream cheese mixture, mix until well-blended, then pour into the crust.

Bake for 50 minutes.

Cool on a wire rack, then refrigerate for about 8 hours.

Serve chilled, sprinkled with nuts.