
Purple Sweet Potato Cheesecake

Yield: 1 9" cheesecake

Ingredients

3/4 cup macadamia nuts (finely chopped)
3/4 cup graham cracker crumbs
1/2 cup melted butter
1 1/2 cup Okinawa purple sweet potatoes (takes approximately 2 potatoes; steamed and mashed)
1 lb cream cheese (two 8 oz. packages)
3 large eggs
1 cup sugar (divided)
1 tsp vanilla extract
2 cup coconut milk
2 cup water
1/2 cup cornstarch

Instructions

To prepare the crust: Preheat oven to 350° F. Mix the macadamia nuts, graham crackers and melted butter. Pat the crust into a 9-inch springform pan. Bake for 10 minutes in 350° F oven. Remove the pan from the oven, but leave the oven on.

To prepare the cheesecake: Put the mashed sweet potato, cream cheese, eggs, ¾ cup sugar and vanilla in a mixer bowl and beat until well blended. Pour the cheesecake batter over the crust in the springform pan. Bake for 1 hour in the 350° F oven. Cool completely.

To prepare the haupia: Mix together the coconut milk, ¼ cup sugar, water and cornstarch in a heavy saucepan. Cook over low heat, stirring constantly, until the haupia thickens.

To assemble: Spread the warm haupia evenly over the top of the cheesecake.

Source:

Courtesy of Hilo Hawaiian Hotel