



## Mango Peach Cheesecake

*(adapted from the recipe for Mango Cheesecake from The Flavors of Bon Appétit 2002)*

Serves 12

### Crust

- 1 ½ cups graham cracker crumbs
- ½ cup sugar
- 6 tablespoons unsalted butter, melted

### Filling

- 3 large very ripe mangoes  
(each about 13 ounces, peeled, pitted, coarsely chopped)
- 2 fresh peaches, peeled, pitted and coarsely chopped
- Three 8-ounce packages cream cheese at room temperature
- 1 ¼ cups sugar
- 2 teaspoons vanilla extract
- 4 large eggs

For crust: Preheat oven to 325°. Spray a 9" diameter springform pan with cooking spray. Stir cracker crumbs and sugar in a medium bowl to blend. Add butter and stir until well mixed. Press crumb mixture firmly onto bottom of the pan. Bake until crust is set, about 12 minutes. Cool completely.

For filling: Puree chopped mangoes and peaches in a food processor until smooth. Set aside 2 cups mango/peach puree (reserve any remaining puree for another use). Beat cream cheese, sugar and vanilla in a large bowl until smooth. Add eggs one at a time, beating well after each addition. Add 2 cups mango peach puree and beat until well blended. Pour filling over crust in pan. Bake at 325° for about 1 hour 25 minutes until set and puffed and golden around edges (center may jiggle slightly when pan is gently shaken). Let sit for 1 hour, then refrigerate overnight. To serve, run a knife between the cake and sides of the pan to loosen. Remove cake and transfer to a platter. Garnish with your choice of fresh fruit, if desired.