

No-Bake Mango Cheesecake - A Creamy, Tropical Dessert That's Pure Sunshine on a Plate

Why This Mango Cheesecake is a Must-Make



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INGREDIENTS

You'll Need

For the Crust: 200g digestive biscuits (about 13-14 biscuits), crushed 100g melted butter (just under 1/2 cup):

For the Cheesecake Layer: 250g cream cheese (softened) 200ml heavy cream 100g sugar (about 1/2 cup) 2 ripe mangoes , pureed (approx. 1 cup mango puree) 1 tbsp gelatin powder , dissolved in 3 tbsp warm water:

For the Topping: Additional mango puree (about 1/2 cup, optional for topping layer) 1 ripe mango , diced Fresh mint leaves , for garnish (optional):

DIRECTIONS

1. Step-by-: Step: How I Make It
2. Make the : Crust
3. I start by crushing the
4. digestive biscuits
5. into fine crumbs-either in a food processor or with a rolling pin.
6. Then I mix in the
7. melted butter
8. until it resembles wet sand. I press the mixture firmly into the bottom of a
9. springform pan
10. or cake mold lined with parchment paper. This goes into the fridge to chill while I prepare the filling.
11. Make the : Cheesecake Layer
12. In a large bowl, I beat the
13. cream cheese
14. heavy cream
15. mango puree
16. until smooth and creamy. You can use a hand mixer or a stand mixer-just don't overbeat it.
17. Next, I dissolve the
18. gelatin powder in warm water
19. and stir it until fully dissolved and smooth. Once slightly cooled, I pour it into the mango-cream cheese mixture and mix until fully combined.
20. Then I pour this silky mixture over the chilled crust and tap the pan gently to remove any air bubbles. It goes back into the fridge to chill for at least

21. , or until firm.
22. Add the : Mango Topping
23. Once the cheesecake is set, I spread a thin layer of
24. extra mango puree
25. on top for a smooth, glossy finish. This adds even more mango flavor and makes the cake look stunning.

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