

Denmark King's Hawaiian Cheesecake: A Sweet and Fluffy Delight

sweet, pillowy texture of King's Hawaiian bread



OVEN
325°F

TIME
15 min

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INGREDIENTS

For the Cheesecake Filling:

2 (8-ounce) blocks cream cheese, softened

$\frac{1}{2}$ cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

$\frac{1}{4}$ cup sour cream

$\frac{1}{8}$ teaspoon salt

For the Crust:

4 slices King's Hawaiian bread, torn into small pieces

$\frac{1}{4}$ cup melted butter

$\frac{1}{4}$ cup granulated sugar

For Topping (Optional):

$\frac{1}{4}$ cup whipped cream

2 tablespoons powdered sugar

Fresh berries or a drizzle of caramel

How to Make Denmark King's Hawaiian Cheesecake:

1. Preheat the Oven:

2. Make the Crust:

3. Prepare the Cheesecake Filling:

4. Assemble the Cheesecake:

5. Bake Until Set:

6. Cool and Chill:

7. Serve and Enjoy:

My Best Tips for the Perfect Cheesecake:

Use room-temperature cream cheese - This ensures a smooth, creamy filling.

Don't overbake - The center should have a slight jiggle when you remove it from the oven.

Chill before serving - This helps the flavors develop and gives the cheesecake the perfect texture.

Try different toppings - Chocolate drizzle, toasted coconut, or crushed nuts make great additions.

What to Serve with King's Hawaiian Cheesecake:

A cup of coffee or tea - The perfect balance to the sweetness.

Fresh fruit - Strawberries, blueberries, or mango slices.

A scoop of vanilla ice cream - For an extra indulgent treat.

Warm caramel or chocolate sauce - Adds a rich, decadent finish.

FAQs:

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 325°F (163°C). Grease a 9-inch springform pan or a deep baking dish.
- 2.** Make the Crust: In a bowl, mix the torn King's Hawaiian bread pieces, melted butter, and sugar until well combined. Press the mixture firmly into the bottom of the greased pan to form the crust.
- 3.** Prepare the Cheesecake Filling: In a large mixing bowl, beat the cream cheese and sugar together until smooth and fluffy. Add the eggs, one at a time, mixing after each addition. Stir in the vanilla extract, sour cream, and salt, and mix until fully combined.
- 4.** Assemble the Cheesecake: Pour the cheesecake filling over the prepared crust, smoothing the top with a spatula.
- 5.** Bake Until Set: Bake for 40-45 minutes, or until the edges are set and the center has a slight jiggle.
- 6.** Cool and Chill: Let the cheesecake cool at room temperature for 30 minutes, then refrigerate for at least 2-3 hours (or overnight) before serving.
- 7.** Serve and Enjoy: Top with whipped cream, fresh berries, or a drizzle of caramel, then slice and serve!
- 8.** My Best Tips for the Perfect Cheesecake: Use room-temperature cream cheese - This ensures a smooth, creamy filling.
- 9.** Don't overbake - The center should have a slight jiggle when you remove it from the oven.
- 10.** Chill before serving - This helps the flavors develop and gives the cheesecake the perfect texture.

11. Try different toppings - Chocolate drizzle, toasted coconut, or crushed nuts make great additions.
12. What to Serve with King's Hawaiian Cheesecake: This cheesecake is delicious on its own, but here are some great pairings:
13. A cup of coffee or tea - The perfect balance to the sweetness.
14. Fresh fruit - Strawberries, blueberries, or mango slices.
15. A scoop of vanilla ice cream - For an extra indulgent treat.
16. Warm caramel or chocolate sauce - Adds a rich, decadent finish.
17. FAQs: Can I make this cheesecake ahead of time? Yes! It actually tastes better after chilling overnight, so feel free to make it a day in advance.
18. How do I store leftovers? Store in an airtight container in the fridge for up to 5 days.
19. Can I freeze this cheesecake? Absolutely! Wrap slices in plastic wrap and freeze for up to 2 months. Thaw overnight in the fridge before serving.
20. This : Denmark King's Hawaiian Cheesecake is a unique, creamy, and delicious twist on a classic dessert. Whether you're making it for a special occasion or just a sweet treat, it's sure to impress.
21. Give it a try and let me know how it turns out!

More recipes: [ChefManiac.com](https://chefmaniac.com)

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