

Chocolate Mango Cheesecake: A Tropical Twist on a Classic Dessert

Chocolate Mango Cheesecake: A Decadent Fusion of Flavors



OVEN
325°F

TIME
10 min

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INGREDIENTS

1½ cups chocolate cookie crumbs
... cup granulated sugar
¾ cup unsalted butter, melted
24 oz cream cheese, softened
1 cup granulated sugar
3 large eggs
1 teaspoon vanilla extract
1 cup mango puree (from about 2 large mangoes)
4 oz dark chocolate, melted and slightly cooled
1 cup mango puree
1 tablespoon cornstarch
2 tablespoons water
Sliced fresh mangoes
Chocolate shavings

Swaps and Notes:

Crust Alternatives: Use graham crackers or digestive biscuits if chocolate cookies are unavailable.

Mango Puree: Canned mango puree can be used when fresh mangoes are out of season.

Chocolate: Semi-sweet chocolate can replace dark chocolate for a milder flavor.

Step-by-Step Instructions:

Preheat the oven to 325°F (163°C).

Mix chocolate cookie crumbs, granulated sugar, and melted butter until well combined.

Press the mixture into the bottom of a 9-inch springform pan.

Bake for 10 minutes, then set aside to cool.

In a large bowl, beat the softened cream cheese and sugar until smooth.

Add eggs one at a time, beating well after each addition.

Mix in vanilla extract and mango puree until fully incorporated.

Gently fold in the melted dark chocolate until the mixture is uniform.

Pour the filling over the cooled crust and smooth the top.

Place the cheesecake in the oven and bake for about 45 minutes, or until the center is set and the edges are slightly puffed.

Turn off the oven and let the cheesecake cool inside with the door slightly open for 1 hour.

Remove from the oven and refrigerate for at least 4 hours, preferably overnight.

In a saucepan, combine mango puree and sugar over medium heat.

In a small bowl, mix cornstarch and water to create a slurry.

Once the mango mixture is warm, stir in the cornstarch slurry.

Continue cooking, stirring constantly, until the mixture thickens.

DIRECTIONS

1. Prepare the Crust:
1. Preheat the oven to 325°F (163°C).
2. Mix chocolate cookie crumbs, granulated sugar, and melted butter until well combined.
3. Press the mixture into the bottom of a 9-inch springform pan.
4. Bake for 10 minutes, then set aside to cool.
2. Make the Cheesecake Filling:
5. In a large bowl, beat the softened cream cheese and sugar until smooth.
6. Add eggs one at a time, beating well after each addition.
7. Mix in vanilla extract and mango puree until fully incorporated.
8. Gently fold in the melted dark chocolate until the mixture is uniform.
9. Pour the filling over the cooled crust and smooth the top.
3. Bake the Cheesecake:
10. Place the cheesecake in the oven and bake for about 45 minutes, or until the center is set and the edges are slightly puffed.
11. Turn off the oven and let the cheesecake cool inside with the door slightly open for 1 hour.
12. Remove from the oven and refrigerate for at least 4 hours, preferably overnight.
4. Prepare the Mango Glaze:
13. In a saucepan, combine mango puree and sugar over medium heat.

18. In a small bowl, mix cornstarch and water to create a slurry.
19. Once the mango mixture is warm, stir in the cornstarch slurry.
20. Continue cooking, stirring constantly, until the mixture thickens.
21. Remove from heat and let it cool to room temperature.
22. 5. Assemble the Cheesecake:
23. Once the cheesecake is fully chilled, pour the mango glaze over the top, spreading it evenly.
24. Garnish with sliced fresh mangoes and chocolate shavings.
25. Return to the refrigerator for at least 1 hour before serving to set the glaze.

SWAPS & NOTES

of dark chocolate meet the tropical sweetness of mango. This dessert is a perfect centerpiece for any occasion, combining creamy textures with a vibrant fruit glaze.

Why I Love This Recipe This cheesecake stands out for its harmonious blend of flavors.

The chocolate cookie crust provides a crunchy base, the chocolate-infused mango cheesecake filling offers a luscious middle, and the mango glaze adds a refreshing finish.

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure cream cheese and eggs are at room temperature to achieve a smooth filling.

Avoid Overmixing: Mix just until ingredients are combined to prevent incorporating too much air, which can cause cracks.

Water Bath: For an even bake and to prevent cracks, consider baking the cheesecake in a water bath.

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

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