

The Ultimate Creamy Coconut Cheesecake: A Tropical Dessert Dream

, I've tasted countless desserts, but this



OVEN
325°F

TIME
10 min

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INGREDIENTS

For the Crust:

1 ½ cups crushed vanilla wafers: These provide a lighter, sweeter base than traditional graham crackers.

½ cup melted butter: To bind the crust together.

¼ cup sugar: For a touch of caramelization.

½ cup shredded coconut: To ensure the tropical flavor starts from the bottom up.

For the Cheesecake Filling:

24 oz (3 blocks) cream cheese: Ensure these are fully softened to room temperature for a smooth batter.

1 cup sugar: To balance the tang of the cheese.

3 large eggs: These provide the structure.

½ cup coconut milk: Use full-fat canned coconut milk for the best richness.

½ cup shredded coconut: For texture.

1 tsp vanilla extract: To enhance the sweetness.

1 tbs lemon juice: This cuts through the richness and brightens the coconut notes.

For the Topping:

Powdered sugar: For a snowy, elegant finish.

White chocolate coconut truffles (like Raffaello): The ultimate luxury garnish.

Extra shredded coconut: Toasted or plain, for decoration.

DIRECTIONS

1. This is the secret to a perfect cheesecake! Turn off the oven and crack the door open just a few inches. Let the cheesecake sit inside for 1 hour. This gradual temperature change prevents the cake from shrinking and cracking. Afterward, move it to the counter to cool fully, then refrigerate for at least 4 hours, preferably overnight.
2. Add the Toppings: Once chilled and set, remove the sides of the springform pan. Dust the top with powdered sugar, arrange your white chocolate truffles around the perimeter, and sprinkle with extra coconut.

SWAPS & NOTES

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Swaps and Notes The Crust: If you can't find vanilla wafers, graham crackers or even Shortbread cookies work beautifully.

TIPS FOR SUCCESS

Room Temperature is Key: Make sure your cream cheese and eggs are at room temperature.

Cold cream cheese leads to a lumpy batter that no amount of whisking can fix.

Avoid Over-mixing: Once you add the eggs, mix only until incorporated.

Over-mixing introduces air bubbles that rise and pop in the oven, causing cracks.

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

Original recipe: <https://chefmaniac.com/the-ultimate-creamy-coconut-cheesecake-a-tropical-dessert-dream/>