



Mango Lime Cheesecake



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Introduction

This Mango Lime Cheesecake is a tropical delight that combines a rich, creamy texture with vibrant flavors. With the refreshing combination of mango and lime, this cheesecake is perfect for summer gatherings or special occasions. It features a coconut-infused graham cracker crust, a creamy mango-lime filling, and a luscious citrus glaze, making it a dessert that is sure to impress.

Ingredients

For the Crust:

- 1 cups graham cracker crumbs (about 10 full crackers)
- 2 tbsp granulated sugar
- 1 cup shredded sweetened coconut
- 5 tbsp salted butter, melted

For the Cheesecake Filling:

- 1 ripe mango, peeled and cut
- 3 tbsp freshly squeezed lime juice
- 24 oz cream cheese (3 packages, room temperature)
- 1 cups granulated sugar
- 3 large eggs (room temperature)
- 1 cup sour cream (room temperature)
- 1 tsp vanilla extract
- 2 tsp lime zest

For the Glaze:

- 1 ripe mango, peeled and cut
- 2 tbsp fresh lime juice

2 tbsp fresh lemon juice
2 tsp cornstarch
2 tbsp granulated sugar

For the Whipped Cream:

1 cup heavy whipping cream
2 tbsp powdered sugar
1 tsp vanilla extract
Toasted coconut for garnish

Prep Time

30 minutes

Cook Time

1 hour 15 minutes

Total Time

At least 7 hours (including chilling time)

Yield

1 (9-inch) cheesecake

Instructions

1. Prepare the Crust:

Preheat your oven to 350°F (175°C). In a medium bowl, combine graham cracker crumbs, granulated sugar, shredded coconut, and melted butter until well mixed. Press the mixture firmly into the bottom of a 9-inch springform pan and slightly up the sides. Bake the crust for 10 minutes and then let it cool.

2. Prepare the Cheesecake Filling:

Blend the mango and lime juice until smooth. In a large bowl or stand mixer, blend the cream cheese until smooth, then mix in the granulated sugar. Add eggs one at a time, ensuring each is fully incorporated before adding the next. Mix in sour cream, vanilla extract, mango-lime puree, and lime zest until smooth. Pour the cheesecake batter over the cooled crust.

3. Bake the Cheesecake:

Prepare a water bath by wrapping the bottom and sides of the springform pan with extra-wide aluminum foil to prevent water from entering. Place the wrapped pan in a large roasting pan or baking dish and add hot water to the roasting pan until it reaches about 1 inch up the sides of the cheesecake pan. Bake at 325°F (163°C) for 60 to 65 minutes until the center barely jiggles. Turn off the oven, crack the oven door, and let the cheesecake cool for 1 hour. Then, transfer to the counter to cool for another hour. Cover with foil and refrigerate for at least 6 hours or overnight.

4. Prepare the Glaze:

Blend the mango, lime juice, and lemon juice until smooth, straining if desired for extra smoothness. In a small saucepan, whisk together cornstarch and granulated sugar, then add a few tablespoons of the

mango puree to combine. Heat over medium heat, gradually adding the remaining puree, and continue whisking until it boils. Boil for 30 seconds and then remove from heat. Stir occasionally as it cools, and refrigerate until set.

See also Irresistible Strawberry Cheesecake Cookies

5. Prepare the Whipped Cream:

In a chilled bowl, whip the heavy cream until it thickens. Then add powdered sugar and vanilla extract, continuing to whip until stiff peaks form.

6. Assemble the Cheesecake:

Pipe a thick border of whipped cream around the edge of the cheesecake. Pour the cooled mango glaze into the center of the cheesecake and spread it out using an offset spatula, reaching the whipped cream border. Garnish with toasted coconut and additional lime zest if desired.

Enjoy your tropical Mango Lime Cheesecake, a refreshing and decadent dessert that is sure to be a crowd-pleaser!



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Detailed Directions and Instructions

Prepare the Crust

Preheat your oven to 350F (175C). In a medium bowl, mix graham cracker crumbs, granulated sugar, shredded coconut, and melted butter until well combined. Press the mixture firmly into the bottom of a 9-inch springform pan and slightly up the sides. Bake the crust in the preheated oven for 10 minutes. Remove from the oven and let it cool.

Prepare the Cheesecake Filling

Blend the mango and lime juice in a blender or food processor until smooth. Set aside. In a large bowl or stand mixer, blend the cream cheese until smooth. Add granulated sugar and mix well. Add eggs one at a time, ensuring each is fully incorporated before adding the next. Mix in sour cream, vanilla extract, mango-lime puree, and lime zest until smooth. Pour the cheesecake batter over the cooled crust.

Bake the Cheesecake

Prepare a water bath by wrapping the bottom and sides of the springform pan with extra-wide aluminum foil to prevent water from getting into the pan. Place the wrapped pan in a large roasting pan or baking dish. Pour hot water into the roasting pan until it reaches about 1 inch up the sides of the cheesecake pan. Bake the cheesecake at 325F (163C) for 60 to 65 minutes, or until the center just barely jiggles. Turn off the oven and crack the oven door slightly. Let the cheesecake cool in the oven for 1 hour. Then, transfer it to the counter and cool for an additional hour. Cover with foil and refrigerate for at least 6 hours, or overnight.

Prepare the Glaze

Blend mango, lime juice, and lemon juice until smooth. Strain if desired for extra smoothness. In a small saucepan, whisk together cornstarch and granulated sugar. Add a few tablespoons of the mango puree and whisk to combine. Heat over medium heat, gradually adding the remaining puree. Continue whisking until it begins to boil. Boil for 30 seconds, then remove from heat. Stir the glaze occasionally as it cools, then refrigerate until it sets.

See also Caramel Popcorn

Prepare the Whipped Cream

In a chilled bowl, whip heavy cream until it starts to thicken. Add powdered sugar and vanilla extract, and continue whipping until stiff peaks form.

Assemble the Cheesecake

Pipe a thick border of whipped cream around the edge of the cheesecake. Pour the cooled mango glaze into the center of the cheesecake and use an offset spatula to spread it out, reaching the whipped cream border. Garnish with toasted coconut and additional lime zest if desired. Enjoy your tropical Mango Lime Cheesecake!

Notes**Preparation Tips**

Ensure the cream cheese and sour cream are at room temperature for easy mixing.

Storage

Refrigerate any leftovers in an airtight container for up to 3 days.

Serving Suggestions

This cheesecake is delightful on its own but can also be served with fresh mango slices or additional lime zest for extra flair.

Substitutions

You can substitute fresh mango with frozen mango puree if fresh mango is not available. Just make sure to thaw it before blending.

Garnishing

For added flavor and texture, consider using a mix of toasted coconut and crushed nuts as a garnish.



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Cook Techniques

Preparing the Crust

Creating the perfect crust requires mixing graham cracker crumbs, sugar, shredded coconut, and melted butter until fully combined. Press this mixture into the bottom of a springform pan to create a solid base.

Baking the Cheesecake

Using a water bath is essential for baking the cheesecake. Wrap the pan in aluminum foil to prevent water from entering, and place it in a larger pan filled with hot water. This method ensures even cooking and prevents cracking.

Making the Glaze

To prepare the glaze, blend fresh mango with lime and lemon juice. Combine cornstarch with sugar in a saucepan, add some of the fruit puree, and heat until it boils. This creates a smooth, glossy glaze for topping your cheesecake.

Whipping Cream

Chill your bowl and beaters before whipping the cream. Gradually adding powdered sugar and vanilla while whipping will result in stiff peaks, making your whipped cream perfect for garnishing.

Assembling the Cheesecake

Pipe the whipped cream around the edges of the cheesecake and pour the cooled mango glaze in the center. Use an offset spatula to spread it evenly, creating an eye-catching presentation.

See also [Cherry Pie Bites](#)

FAQ

Can I substitute fresh mango with canned mango?

Using canned mango can alter the flavor and texture, but if fresh mango is unavailable, select a high-quality canned option with no added sugars.

How do I know when the cheesecake is done baking?

The cheesecake is done when the center slightly jiggles but the edges appear set. A gentle shake of the pan will help you assess this.

Can I freeze the Mango Lime Cheesecake?

Yes, you can freeze the cheesecake. Wrap it tightly in plastic wrap and aluminum foil before freezing. Thaw it in the refrigerator before serving.

Is there a non-dairy alternative for the cream cheese?

There are several non-dairy cream cheese alternatives available, which can be used if you need a dairy-free option for this recipe.

How long can I store leftovers?

Leftover cheesecake can be stored in the refrigerator for up to 5 days when properly covered to maintain freshness.



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Conclusion

The Mango Lime Cheesecake is a delightful dessert that brings the tropical flavors of mango and lime to life. Its rich and creamy filling combined with the unique coconut-infused crust makes it an irresistible choice for summer gatherings and special occasions. The luscious glaze adds an extra touch of sweetness and vibrancy. This cheesecake is not only a feast for the palate but also a visual treat that will impress your guests.

More recipes suggestions and combination

Pineapple Coconut Cheesecake

Combine the flavors of pineapple and coconut for a tropical cheesecake that is just as indulgent. Use crushed pineapple and coconut cream to create a smooth filling, and garnish with toasted coconut flakes.

Strawberry Lime Delight

Create a refreshing strawberry lime cheesecake by substituting fresh strawberries for mango. Blend strawberries with lime juice and zest for a fruity filling and top with a strawberry glaze.

Passion Fruit Cheesecake

For a tangy twist, use passion fruit puree in place of mango. This cheesecake will have a unique tart flavor, complemented by a graham cracker crust and a touch of vanilla.

Coconut Cream Pie Cheesecake

Incorporate the essence of coconut cream pie by mixing coconut

extract into the cheesecake filling and folding in shredded coconut. Serve with a whipped cream topping and a drizzle of caramel.

Mango Coconut Sorbet

For a lighter dessert option, blend ripe mango and coconut milk, then freeze to make a refreshing sorbet that echoes the flavors of the cheesecake without the richness.

Chocolate Lime Cheesecake

Blend rich chocolate flavors with zesty lime for a unique cheesecake. Create a chocolate cookie crust and swirl in lime zest to the traditional cheesecake filling for a delicious balance of sweet and tart.





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