



HAWAIIAN SWEET POTATO BAKED CHEESECAKE

Ingredients:

- 1 Cup Hawaiian Sweet Potato, mashed
- 275gm cream cheese
- 2 tsp grated orange rind
- 100gm caster sugar
- 200ml sour cream
- 2 egg yolks
- 1 whole egg
- 20ml Grand Marnier
- 125gm buttersnap cookies
- 40gm shredded coconut
- 30ml melted butter
- 200gm fresh berries

Method:

- Place cookies and coconut in a food processor and process to crumble, drizzle in melted butter and process to combine.
- Line sides of tins with a collar of baking paper.
- Puree mashed sweet potato (no lumps).
- Combine cream cheese, caster sugar, sour cream, orange rind, Grand Mariner, egg and yolks in food processor. Blend until smooth then add sweet potato puree.
- Evenly pour cheesecake mixture into tins and bake in 150°C oven for 20 minutes. Let cool before removing from tins.

To Serve:

- Best served at room temperature.
- Top with fresh berries, extra sour cream and raspberry coulis.
- Serves 6.