

# Good Eats Recipes

## Coconut Cheesecake

### What You Need:

1 cup coconut macaroon cookie crumbs  
1 cup butter cookie crumbs  
1/2 cup melted butter  
3 pounds cream cheese, softened  
1 cup sugar  
6 eggs  
1 cup Coco Lopez milk  
1/2 cup flour  
1/2 teaspoon salt  
1 teaspoon vanilla  
1 1/2 cups fresh shredded coconut (available in the freezer section)  
2 cups GOOD EATS Lemon Curd  
Whipped cream  
Fresh mint sprigs

### Directions:

Preheat the oven to 350 degrees. Combine the cookie crumbs and the butter. Mix well and press into a 10-inch springform pan. In a food processor, with the metal blade, mix the cream cheese until smooth. Add the sugar and blend. Add the eggs one at a time to thoroughly incorporate into the cheese mixture. Add the coconut milk. Add the flour, salt and vanilla and blend until smooth. Add the coconut and pulse until incorporated. Pour into the prepared pan. Bake for 1 hour and 15 minutes or until the cake is set. Remove from the oven and with a knife loosed the sides from the pan. This will prevent the cake from spiting down the center. Cool the cake completely before cutting. Slice the cheesecake into twelve slices and serve with the Lemon Curd, whipped cream and fresh mint sprigs