

Okinawan Sweet Potato Cheesecake with Haupia



Level: Easy

Prep Time: 40 minutes

Serves: about 24

Cooking & Chill Time: 3 hours

Crust:

1½ stick (or ¾ cup) unsalted butter

½ cup dark brown sugar, packed

1¼ cups all-purpose flour

Okinawan Sweet Potato Cheesecake Filling:

1 pound cream cheese, softened

¾ cup white granulated sugar

3 large eggs

1 tsp. vanilla extract

1½ cups (about 2 medium-sized) Okinawan sweet potato; boiled till soft & overcooked, skin peeled off, then mashed



Haupia Topping:

2 (12 fl. oz.) cans/packages frozen coconut milk

1¼ cups white granulated sugar

1½ cups water

¾ cup cornstarch



For Crust: Preheat oven to 350°. Line a 9x13 pan with foil that extends 2 inches beyond the pan. Set aside. In a medium bowl, combine the butter, brown sugar, and flour with a pastry cutter until all are combined. Pour into the foil lined pan and firmly press the crust mixture with your fingers until even. Bake for 10 minutes; remove from oven. Keep oven on at 350°.

For Okinawan Sweet Potato Cheesecake Filling: In a large bowl, mix the cream cheese and sugar until combined. Add the eggs, vanilla, and mashed sweet potato. Mix until smooth. Pour over hot baked crust and bake for 30 to 35 minutes. Cool on a wire rack.

For Haupia Topping: In a large pot, bring the coconut milk and sugar to a gentle boil, stirring occasionally with a rubber or silicone spatula. In a small bowl, mix the water and cornstarch until combined. Slowly pour the cornstarch mixture into the coconut mixture. While stirring constantly, cook until the mixture is not runny, and it is thick, smooth and glossy. Pour the haupia over the cooled sweet potato cheesecake filling. Refrigerate until firm. To serve, lift the entire dessert out of the pan with the extended piece of foil and cut with a sharp knife into bars. To keep the haupia layer white and clean, wipe the knife blade after each cut.