



## Lilikoi "Rare" Cheesecake

Level: Easy

Prep + Chilling Time: 30 minutes + overnight

Serves: about 10

Cooking Time: 20 minutes

### *Crust:*

13 honey graham full cracker sheets

$\frac{1}{4}$  cup white granulated sugar

$\frac{1}{3}$  cup unsalted butter, melted

### *Filling:*

$\frac{1}{4}$  cup cold water

1 (0.25 oz.) envelope unflavored gelatin (Knox)

1 (8 oz.) block cream cheese, softened

1 cup white granulated sugar

$\frac{1}{3}$  cup sour cream

1 (12 oz.) container Silken tofu (soft)

$\frac{1}{2}$  cup heavy whipping cream



### *Lilikoi puree:*

$\frac{2}{3}$  cup fresh lilikoi juice

1 Tbsp. white granulated sugar

Pinch of cornstarch

Cut fresh fruit, such as pineapple or strawberries (optional topping)

*To prepare crust:* Preheat oven to 350°. Roughly break up the graham cracker sheets and place in a food processor. Add the sugar and melted butter, then pulse until the graham crackers are crumbly and all ingredients are combined. Pour into a 9-inch springform pan and with your fingers, firmly press the crust mixture around the bottom and up  $\frac{1}{4}$  of the sides of the pan until even. Bake for 10 minutes. Set aside to cool completely.

*To prepare lilikoi puree:* Combine lilikoi puree ingredients in a small saucepan and bring to a boil. Reduce heat and simmer on low boil for 5 minutes.

*To prepare filling:* (Start while lilikoi puree is coming to a boil.) In a small bowl, sprinkle gelatin over  $\frac{1}{4}$  cup cold water. Let stand for 5 minutes to bloom. When lilikoi puree is done cooking, remove saucepan from heat source and add softened gelatin. Stir mixture until all the gelatin is completely dissolved. Set aside to cool slightly.

In a stand mixer with a paddle attachment, beat the cream cheese until light and fluffy, about 10 minutes, stopping and scraping down the sides of the bowl periodically. One at a time and blending after each addition, add the sugar, sour cream, and tofu. With the mixer on low speed, slowly add the warm lilikoi puree mixture to the cheesecake batter and blend until smooth.

In a medium bowl, beat the heavy whipping cream with a handheld electric mixer until stiff peaks form, then fold into the cheesecake batter. Pour the cheesecake filling through a fine mesh sieve onto the cooled graham cracker crust. Spread evenly and cover with plastic wrap. Chill overnight in refrigerator. Release the sides of the springform pan and serve with cut fresh fruit, if desired.

### Notes:

- 1 graham full cracker sheet = 4 individual crackers.
- I used fresh lilikoi juice from the yellow passion fruit typically found in Hawaii, not the purple passion fruit.