

Foodnity Recipes

Easy Passion Fruit Cheesecake

20 min	20 min	8
Prep time	Total time	Servings
Easy	**International**	
Difficulty	Cuisine	

Ingredients

Crust

- [ ] 1 ½ cups graham cracker crumbs
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp sugar

Filling

- [ ] 16 oz cream cheese, softened
- [ ] ½ cup powdered sugar
- [ ] 1 cup fresh passion fruit pulp
- [ ] 2 tbsp lemon juice
- [ ] 1 tsp vanilla extract
- [ ] ½ cup heavy whipping cream, lightly whipped

Topping

- [ ] Extra passion fruit pulp for drizzling
- [ ] Fresh mint leaves (optional)

Instructions

1. Combine graham crumbs, melted butter, and sugar; press firmly into the bottom of a 9-inch springform pan. Chill while you prepare the filling.
2. In a large bowl, beat cream cheese and powdered sugar until smooth; add passion fruit pulp, lemon juice, and vanilla, mixing until just combined.
3. Gently fold the lightly whipped cream into the cheese mixture, keeping the batter airy and light.
4. Pour the filling over the chilled crust, smooth the top, and drizzle with extra pulp. Refrigerate for at least 4 hours, or overnight for best results.
5. Before serving, run a thin knife around the edge, release the springform, and garnish with mint leaves if desired.

Nutrition per serving

320 kcal	6 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crust feels crumbly, add an extra tablespoon of butter.
- For extra tartness, increase passion fruit pulp by ¼ cup.
- Use a silicone spatula to fold the whipped cream gently.