

Foodnity Recipes

Mango Cheesecake – 6-Ingredient Delight

15 min Prep time	**15 min** Total time	**8** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Main Ingredients

- [ ] 2 cups ripe mango puree (about 3 large mangoes)
- [ ] 16 oz cream cheese, softened
- [ ] 1/2 cup honey
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 cup heavy whipping cream, cold
- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 4 tbsp unsalted butter, melted

For the Garnish

- [ ] Thin mango slices
- [ ] A drizzle of honey
- [ ] Optional mint leaves

Instructions

1. Press the graham cracker crumbs together with melted butter into the bottom of a 9-inch springform pan; chill while you prepare the filling.
2. In a bowl, blend the mango puree, lemon juice, and honey until smooth; set aside.
3. Beat the softened cream cheese until creamy, then fold in the mango mixture gently.
4. Whip the cold heavy cream to soft peaks and fold it into the mango-cream cheese blend, preserving the airy texture.
5. Pour the filling over the chilled crust, smooth the top, and refrigerate for at least 4 hours or overnight.
6. Before serving, garnish with fresh mango slices, a drizzle of honey, and, if you like, a sprinkle of mint. Enjoy!

Nutrition per serving

310 kcal	5 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra shine, brush the mango garnish with a little honey just before serving.
- If the mango puree is too thick, thin it with a splash of orange juice – but remember the orange creamsicle note for flavor balance.
- A pinch of sea salt in the crust elevates the overall sweetness.