

Quick & Easy

THE COSTCO WAY

No-Bake Mango Cheesecake

Makes 6 to 8 servings

Ingredients:

2 cups cream cheese, softened
1 cup sour cream
1 cup heavy cream
¼ cup sugar
⅛ tsp salt
1 tsp vanilla extract
1 cup mango, pureed (about 1 large mango)
3 Tbsp mango vinegar or apple cider vinegar
1 Tbsp lemon juice
2 Tbsp warm water
1 tsp gelatin
1 large mango, cut into ¼-inch pieces (about 1 cup)
8-inch graham cracker crust

Instructions:

In a large mixing bowl, combine cream cheese, sour cream and heavy cream. Mix with a hand mixer until smooth. Add sugar, salt and vanilla. Mix until combined. Add mango puree, vinegar and lemon juice. Mix on medium until smooth. In a separate bowl, whisk water and gelatin. Slowly add 3 Tbsp cheesecake mixture to temper. Gradually add tempered gelatin to cheesecake mixture. Mix for 1 minute to combine. Using a spatula, fold in chopped mango. Pour into graham cracker crust. Even out the filling, ensuring there are no bubbles. Refrigerate uncovered overnight.

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