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# Purple Sweet Potato Cheesecake

Yield: 1 9" cheesecake

## Ingredients

3/4 cup macadamia nuts (finely chopped)  
3/4 cup graham cracker crumbs  
1/2 cup melted butter  
1 1/2 cup Okinawa purple sweet potatoes (takes approximately 2 potatoes; steamed and mashed)  
1 lb cream cheese (two 8 oz. packages)  
3 large eggs  
1 cup sugar (divided)  
1 tsp vanilla extract  
2 cup coconut milk  
2 cup water  
1/2 cup cornstarch

## Instructions

**To prepare the crust:** Preheat oven to 350° F. Mix the macadamia nuts, graham crackers and melted butter. Pat the crust into a 9-inch springform pan. Bake for 10 minutes in 350° F oven. Remove the pan from the oven, but leave the oven on.

**To prepare the cheesecake:** Put the mashed sweet potato, cream cheese, eggs, 3/4 cup sugar and vanilla in a mixer bowl and beat until well blended. Pour the cheesecake batter over the crust in the springform pan. Bake for 1 hour in the 350° F oven. Cool completely.

**To prepare the haupia:** Mix together the coconut milk, 1/4 cup sugar, water and cornstarch in a heavy saucepan. Cook over low heat, stirring constantly, until the haupia thickens.

**To assemble:** Spread the warm haupia evenly over the top of the cheesecake.

## Source:

Courtesy of Hilo Hawaiian Hotel