



HOW TO MAKE MANGO CHEESECAKE



RECIPES

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INGREDIENTS

- 200gm digestive biscuit
- 2 tbsp melted butter
- 1.5 cup cream cheese/hung curd
- ¼ cup powder sugar
- 1 cup whipped cream
- ½ cup mango pulp
- **For the filling:**
- ½ cup mango pulp
- 2 tbsp powder sugar
- 2 tbsp water
- **For topping:**
- Canned Mango slices mint leaf



DIRECTIONS

- Powder the biscuits by crushing them between two sheets of butter paper, with a rolling pin.
- Heat the butter to melt, add the biscuits and mix well. Shut off the heat and add the sugar.
- Line the base of the cake tin evenly with the biscuit mixture, patting with a rounded spoon, pat to flatten and make it firm & keep in fridge for 10 min.
- Mix 1.5 cup cream cheese & ¼ cup powder sugar.
- Take 1 cup whipped cream & beat until stiff peak form
- Mix the cream cheese after separating some cream & mix ½ cup mango pulp & mix well
- Pour a thick layer, spread evenly & spread a layer of cheese cream
- Add mango pulp to the pan with sugar & water, cook till translucent.
- Transfer the mixture to the cake tin, leveling it smooth and leave to set in the refrigerator for 6-8 hours or overnight.
- Transfer cake to a serving dish. Decorate the mango slices & mint over the top, and serve chilled.

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