



Presented by



Caramel Coconut Cheesecake

Created by Katie Cox, Cox Kitchen



Ingredients

For the crust:

- 4 full graham crackers
- 4 Samoas® cookies
- 2 tbsp. melted butter

For the filling:

- 8 oz. cream cheese, room temperature
- ½ c. granulated sugar
- ½ c. sour cream
- 1 egg, room temperature
- 1 tsp. lemon juice
- ½ tsp. vanilla
- Pinch of salt

For the topping:

- ½ bag raw coconut flakes
- ¼ c. sugar
- 3 tbsp. water
- 4 tbsp. butter
- ¼ c. heavy cream
- ½ tsp. vanilla



Instructions

1. Preheat oven to 315 degrees. Line a cupcake tin with 12 cupcake liners.
2. Place graham crackers, Samoas® cookies, and melted butter into a food processor and pulse until finely ground. (If a food processor is not available, place graham crackers and Samoas® cookies into a Ziploc bag and break up contents with your hands until finely ground). Pour into a bowl and mix in the melted butter.
3. Place 2 tablespoons of crust into the bottom of each compartment of the cupcake tin and press down tightly. Bake for 10 minutes. Once crust is out of the oven, reduce oven temperature to 300 degrees.

Continued on reverse side.

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Instructions (continued)

- Put 8 oz. of room temperature cream cheese into a stand mixer (or a large mixing bowl with a hand mixer) and beat on medium speed for approximately 3 minutes until smooth and creamy.
- Add in the remaining filling ingredients (granulated sugar, sour cream, egg, lemon juice, vanilla, and salt) and mix on medium speed for approximately 2 minutes until completely incorporated.
- Pour filling mixture into the crust-filled liners approximately $\frac{2}{3}$ full. Bake at 300 degrees for 20–25 minutes. Let cool for 5 minutes, then pop out onto a wire rack.
- Scatter coconut flakes onto the center of a sheet pan and bake for 5–7 minutes, mixing halfway through until all slivers are toasted. Check every 2 minutes and mix as needed as they will burn quickly.
- Place a saucepan on the stove top. Add in water first, then sugar in the middle, making sure not to splash sugar up onto the sides of the pan. Gently swirl the pan to spread out the sugar.
- Turn the burner on medium–high heat. Continue to periodically swirl the pan. (Chef Tip: Keep a pastry brush and a bowl of water nearby to brush any sugar that sticks to the edges of the pan to keep the caramel from becoming grainy.)
- Once the sugar starts to turn a deep amber color, move the pan off of the burner. Slowly mix in the heavy cream; be cautious as it will foam and bubble. Immediately whisk together then add in the butter and vanilla.
- Use a fork to grab some caramel and slowly drizzle back and forth over the cheesecake. Immediately garnish with the toasted coconut and Samoas® cookie pieces.