

TROPICAL MACADAMIA CHEESECAKE ...courtesy of Mary Stearns

credit: Diana Tattray's "About.com:southern food"

(makes c. 10 servings) *Preheat oven to 325.

INGREDIENTS: Crust

- 1/4 cup salted macadamia nuts, ground
- 1/2 cup graham cracker crumbs
- 2 tbsp. butter, melted
- 1 tbsp. granulated sugar

INGREDIENTS: Filling

- 1/2 cup granulated sugar (minus 1 Tbsp.)
- 19 oz. cream cheese, softened
- 4 egg yolks
- 3 tbsp. Amaretto or Frangelico
- 1 tsp. vanilla extract
- 1/2 cup macadamia nuts, chopped

PREPARATION: Crust

- In 8 inch springform pan: mix ground macadamia nuts, graham cracker crumbs, melted butter & sugar
- Press over bottom of pan.

PREPARATION: Filling

- In a large mixing bowl combine sugar, cream cheese, egg yolks, liqueur & vanilla. Beat, scraping bowl often.
- Mix macadamia nuts into cream cheese mixture.
- Spread batter over crust and bake for 40 minutes, until cake jiggles just a bit when gently shaken.
- Cool on rack.
- Cover and chill until cold, for at least 2 hours or up to 24 hours.
- Separate cake from pan rim with knife, remove rim and slice cake.

Strawberry Sauce:

- 1/2 cup strawberries: Puree strawberries in a blender until smooth.
- Rub through a sieve to remove seeds.

Passion Fruit Sauce:

- 1 1/4 cup passion fruit puree, fresh or frozen (thawed)
- 1/3 cup sugar
- 1 tbsp. cornstarch
- press passion fruit puree through a sieve or food mill to remove pulp & seeds.
- In a small saucepan, combine puree, sugar and cornstarch.
- Stir over medium high heat until mixture boils.
- Let cool, stirring occasionally.
- This sauce may be stored, refrigerated, in an airtight container for 1 day.

To serve cheesecake, spoon 2 tablespoons passion fruit sauce on each dessert plate; dot with strawberry sauce. Put a knife through dots to make a marbled design. Place a slice of cake in the center of the sauce. Garnish with whipped cream, berries, sifted powdered sugar or mint, if desired.