



## Coconut Almond Cheesecake

READY IN



45 min.

SERVINGS



8

CALORIES



1084 kcal

DESSERT

### Ingredients

- 8 servings pie crust dough
- 1.5 cups graham cracker crumbs
- 1.5 cups coconut sweetened flaked toasted
- 1.5 cups coconut sweetened flaked toasted
- 2 ounces almonds toasted sliced
- 0.3 cup sugar
- 0.5 cup butter unsalted melted (1 stick)
- 8 ounces cream cheese room temperature
- 1 cup sugar

- 4 large eggs
- 1 cup coconut sweetened flaked toasted
- 1 cup coconut sweetened flaked toasted
- 1 tablespoon coconut extract
- 1 cup almonds toasted sliced
- 8 servings glaze
- 1 cup semi chocolate chips
- 0.8 cup whipping cream
- 1.5 teaspoons vanilla extract

## Equipment

- food processor
- bowl
- frying pan
- sauce pan
- oven
- knife
- hand mixer
- aluminum foil
- springform pan

## Directions

- For crust: Preheat oven to 350F. Wrap outside of 9-inch-diameter springform pan with 2 3/4-inch-high sides with foil.
- Finely grind cracker crumbs, coconut, almonds and sugar in food processor.
- Add butter; process until moist crumbs form. Press mixture onto bottom and 1 inch up sides of pan.
- Bake crust until set and beginning to brown, about 12 minutes. Cool. Reduce oven temperature to 325F.

- For filling: Using electric mixer, beat cream cheese and sugar in large bowl until smooth.
- Add eggs 1 at a time, beating just until blended after each addition.
- Mix in coconut and extract . Fold in almonds.
- Transfer filling to crust.
- Bake until cake is puffed and no longer moves when pan is shaken, about 1 hour 15 minutes. Cool completely on rack.
- Combine 1 cup chocolate chips, cream and vanilla in small saucepan. Stir over medium-low heat until smooth. Cool until glaze begins to thicken but can still be poured, about 30 minutes.
- Pour glaze over cooled cake; spread evenly. Chill cake overnight.
- Run small knife around sides of cake to loosen. Release pan sides.

## Nutrition Facts

**PROTEIN 5.45%**

**FAT 58.47%**

**CARBS 36.08%**

### Properties

Glycemic Index:32.65, Glycemic Load:30.89, Inflammation Score:-8, Nutrition Score:21.167826086957%

### Flavonoids

Cyanidin: 0.46mg, Cyanidin: 0.46mg, Cyanidin: 0.46mg, Cyanidin: 0.46mg Catechin: 0.24mg, Catechin: 0.24mg, Catechin: 0.24mg, Catechin: 0.24mg Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg Naringenin: 0.08mg, Naringenin: 0.08mg, Naringenin: 0.08mg Isorhamnetin: 0.49mg, Isorhamnetin: 0.49mg, Isorhamnetin: 0.49mg, Isorhamnetin: 0.49mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

### Nutrients (% of daily need)

Calories: 1084.39kcal (54.22%), Fat: 71.68g (110.27%), Saturated Fat: 40.6g (253.73%), Carbohydrates: 99.5g (33.17%), Net Carbohydrates: 89.05g (32.38%), Sugar: 65.58g (72.86%), Cholesterol: 178.7mg (59.57%), Sodium: 477.2mg (20.75%), Alcohol: 0.89g (4.97%), Caffeine: 19.35mg (6.45%), Protein: 15.04g (30.08%), Manganese: 1.34mg (67.22%), Fiber: 10.45g (41.8%), Vitamin E: 6.03mg (40.2%), Phosphorus: 344.48mg (34.45%), Magnesium: 137.07mg (34.27%), Copper: 0.68mg (34.08%), Selenium: 23.53µg (33.61%), Vitamin B2: 0.54mg (31.73%), Iron: 4.63mg (25.72%), Vitamin A: 1209.92IU (24.2%), Potassium: 605.09mg (17.29%), Zinc: 2.49mg (16.61%), Calcium: 146.5mg (14.65%), Vitamin B3: 2.48mg (12.38%), Folate: 47.51µg (11.88%), Vitamin B1: 0.17mg (11.31%), Vitamin B5: 0.93mg (9.33%), Vitamin B6: 0.14mg (7.14%), Vitamin D: 1.07µg (7.13%), Vitamin B12: 0.39µg (6.42%), Vitamin K: 5.55µg (5.28%)