

## **Abe Abraham's Mango Cheesecake**

### ***Cheesecake Crust***

#### Ingredients

2 cups Graham cracker crumbs  
1 stick butter, melted  
1/3 cup sugar

#### Directions

- Preheat oven to 325°F.
- Grease a 9 inch springform pan.
- Combine graham cracker crumbs, melted butter and sugar, until the mixture has a sandy texture.
- Press mixture into the bottom of cake pan and about 1 inch up sides.
- Bake for 10 minutes, until lightly browned.

### ***Cheesecake Filling***

#### Ingredients

2 packages of cream cheese, 8 oz each  
1/2 cup sugar  
4 large eggs  
1 cup sour cream  
2 tablespoons orange liqueur  
1 teaspoon vanilla  
2 ripe mangoes, peeled and sectioned

#### Directions

- In a large bowl, beat cream cheese and sugar together until softened and creamy.
- Add eggs, one at a time, beating well after each addition.
- Add sour cream, liqueur and vanilla until well blended.
- Pour batter into crust in cake tin.
- Bake for 45 to 50 minutes, until the center jiggles slightly when shaken.

## ***Orange Sauce***

### Ingredients

3 tablespoons sugar  
4 teaspoons cornstarch  
2/3 cup orange juice  
3 tablespoons orange liqueur

### Directions

- In a small pan, combine sugar and cornstarch.
- Add orange juice & orange liqueur.
- Stir well over high heat, until mixture begins to bubble.
- Remove from heat and let cool to lukewarm temperature.

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### To Assemble Cheesecake

- Let cheesecake cool, preferably overnight in the refrigerator.
- Unmold cheesecake.
- Pour half the lukewarm sauce over middle of cheesecake, making sure to leave a one inch border around the edges.
- Layer mango sections in an overlapping, circular pattern on top of cheesecake.
- Pour remaining sauce over mango.
- Refrigerate cheesecake until ready to serve.