

CULINARY DISCOVERY PAVILION

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MidwestLiving

NO-BAKE UBE SWIRL CHEESECAKE

Katlyn Moncada, Better Homes & Gardens, Philippines

INGREDIENTS

- 1 1/2 cups shortbread cookie crumbs (about 6 oz. cookies)
- 1/2 cup unsweetened shredded coconut
- 1/4 cup butter
- 2 Tbsp. packed brown sugar
- 2 1/4 cups heavy cream
- 1 (0.25-oz.) envelope unflavored gelatin
- 3 (8-oz.) pkg. cream cheese, softened
- 1/2 cup granulated sugar
- 3 tablespoons whole milk plain Greek yogurt or sour cream
- 1 1/2 tablespoons fresh lemon juice
- 6 tablespoons powdered sugar
- 1 1/2 teaspoons vanilla
- 1 cup ube halaya (ube jam)
- 1/2 teaspoons ube extract (optional)
- Additional ube halaya and/or fresh berries and toasted coconut

INSTRUCTIONS

Make Crust

In a small bowl stir together shortbread crumbs, coconut, butter, brown sugar, and a pinch salt. Press very firmly into the bottom of a 9-inch springform pan. Chill until ready to use (up to 1 day).

Bloom Gelatin

Place 1/2 cup of the heavy cream in a 1-cup liquid measuring cup. Sprinkle gelatin over top; let stand 5 minutes. Microwave 30 seconds; stir. Continue microwaving and stirring in 10-second intervals until gelatin is dissolved. Cool slightly.

Make Filling

In a large bowl beat cream cheese, granulated sugar, yogurt, and lemon juice with a mixer on medium until smooth. Beat in gelatin mixture, powdered sugar, vanilla, and the remaining 1 3/4 cups heavy cream.

Add Ube Halaya

Divide cheesecake batter evenly between two medium bowls (about 3 cups per bowl). Add the ube halaya and extract (if using) to one of the bowls; beat with a mixer on medium until well combined.

Add Filling

Spoon about 3/4 cup of the purple ube batter onto prepared crust; spread it to the edge of pan using the back of a spoon.

Create concentric circles by spooning alternating colors of batter into pan, using less of each batter as you go and leaving a 1/2-inch border of the previous color visible.

Tap the pan two or three times on the counter between colors to level out the batter.

Make the Swirl

Gently drag a skewer or butter knife through the batters from the outside edge toward the center 10 to 12 times to create a flowerlike design, making sure to not scrape the crust and wiping the skewer between drags. Cover and chill cheesecake overnight or up to 5 days.

Serve It

If you like, serve cheesecake with additional ube halaya and/or fresh berries and toasted coconut.



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