TRIPLE COCONUT CHEESECAKE

INGREDIENTS
for the crust
1 1/4 cups graham cracker crumbs
5 tablespoons granulated sugar
heaping 1/2 cup shredded sweetened coconut
5 tablespoons unsalted butter, melted

for the filling
1 1/2 pounds (3 packages) cream cheese, softened
1 cup granulated sugar
0.50 ounces cornstarch
1 teaspoon vanilla extract
1/4 teaspoon kosher salt
3 large eggs, lightly beaten
7 ounces coconut cream
1/2 teaspoon coconut extract

for the coconut whipped cream
1 cup heavy whipping cream
3 tablespoons confectioners' sugar
2 tablespoons coconut milk
1/4 teaspoon coconut extract
1/2 cup toasted coconut, for topping

DIRECTIONS
Preheat the oven to 350F. Spray the bottom of a 10 inch springform pan with cooking spray. If you are worried that your springform pan may not be completely watertight, place a layer of aluminum foil on the outside of the pan bottom and up the sides. Set aside.

In a medium bowl, combine the graham cracker crumbs, granulated sugar and shredded coconut. Stir to combine. Add the melted butter, and mix together until well blended. Pour the graham cracker mixture into the springform pan, and using your hands, press into the pan and up the sides. Bake crust for 10-12 minutes, or until light golden brown. Remove from oven and allow to cool.

Reduce the oven temperature to 325F.

In the mixing bowl of your stand mixer with the paddle attachment, beat the cream cheese until smooth. Add the granulated sugar, cornstarch, vanilla bean paste (or extract, if using) and salt. Beat until smooth and combined. In a small bowl, lightly beat the eggs. Slowly add the beaten eggs to the bowl, adding about a tablespoon or so at a time and mixing well between each addition. Add the coconut cream and extract, if using, and beat until combined.

Place the springform pan with the cooled coconut crust into a large roasting pan. Pour the cheesecake filling into the springform pan. Place the roasting pan on the center rack of the oven, and add hot water to the roasting pan until it reaches about halfway up the sides of the springform pan. Bake the cheesecake at 350 degrees F for 60-70 minutes, or until the filling is set and only slightly jiggly in the center.

Carefully remove the roasting pan from the oven, remove the cheesecake to a cooking rack and allow to cool completely at room temperature, then refrigerate overnight, or at least 8 hours before removing from the springform pan.

For the coconut whipped cream, in the bowl of a stand mixer using the whisk attachment, combine the heavy whipping cream and confectioners' sugar. Mix on high for 1-2 minutes, or until soft peaks have formed. Add the coconut milk and coconut extract, if using, and beat for about a minute longer, or until stiff peaks have formed. Spread a thick layer of whipped cream on top of the cheesecake, and top with the toasted coconut flakes.

Return the cheesecake to the fridge, and allow to chill for at least 3 hours before slicing and serving.