

Coconut Cheesecake Bars

Jacob · 29/09/2024



Prep Time

5 hrs 10 mins

Difficult

Medium

Servings

12

Description

We cant wait for you to try these spectacular Coconut Cheesecake Bars The layers of flavor start with a crisp chocolate cookie crust creamy coconut cheesecake thanks to Coco GOYAreg Cream of Coconut and chewy toasted coconut Easy and delicious these cheesecake bars are a definite crowd pleaser

Ingredients

- - ½ cup unsalted butter melted
- plus more for buttering pan - 1 (6.3 ounce) package GOYA® Chocolate Maria Cookies - ½ cup sugar - 2 (8 ounce) packages cream cheese
- softened - 1 (15 ounce) can Coco GOYA® Cream of Coconut
- stirred - ½ teaspoon salt - 2 large eggs - ½ teaspoon GOYA® Vanilla Extract - 3 cups shredded sweetened coconut

Instructions

1. Adjust oven rack to middle position. Heat oven to 350 degrees F. Line 9"x13" cake pan with foil so that 2" foil hangs over each side. Butter pan; set aside. In bowl of food processor
2. add Maria cookies and sugar; pulse until fine crumbs form
3. about 30 seconds. Add melted butter; pulse to evenly moisten crumbs. Transfer crumbs to prepared pan; using spatula or bottom of glass
4. press crumbs into even layer. Bake crust until lightly puffed and fragrant
5. 12-15 minutes; set aside to cool. Meanwhile
6. in medium mixing bowl
7. using electric mixer
8. beat together cream cheese
9. cream of coconut and salt on medium-high speed until well combined
10. 3-4 minutes. Reduce speed to low; beat in eggs
11. one at a time
12. and then vanilla extract until well combined. Pour cream cheese mixture into prepared pan. Evenly sprinkle coconut over top. Bake until edges of cheesecake is puffed but middle is barely set
13. 45 minutes. Cool cheesecake on cooling rack until room temperature. Chill in refrigerator
14. uncovered
15. until cold
16. at least 4 hours
17. or overnight. To remove cheesecake from pan
18. lifting up foil handles; transfer to cutting board. Cut cheesecake into squares. Serve.