

Cinnamon Vanilla Honey Yoghurt Cheesecake

1 hour**20 mins****1 9" Cheesecake**

TOTAL TIME

PREP

YIELD

Crust

1 cup graham cracker crumbs
½ cup unsweetened, shredded coconut
1 ½ tbsp. cinnamon spiced honey
¼ cup + 1 tbsp. butter

1. Preheat oven to 350°F
2. Add the graham cracker crumbs and coconut to a medium bowl
3. Melt the butter and honey together. Stir to combine. Add butter mixture into the crumbs and stir till everything is moist.
4. Pour mixture into the springform pan and press with a fork to form the crust. Bake 8 minutes. Remove from oven and let cool while you make the filling.

Filling

2 packs cream cheese
2 cups Greek yogurt
1 cup white chocolate
½ cup cinnamon spiced honey
3 eggs
1/3 cup flour
1 vanilla bean, scraped
1 lime, zested

Make sure all ingredients are at room temperature for a smooth cheesecake. Lower oven to 300°F

1. Add cream cheese to mixing bowl and mix until smooth. Add yoghurt and combine.
2. Melt chocolate and combine with honey and add to mixture. Add eggs, one at a time. Make sure to scrape the bottom of the bowl.
3. Sprinkle in the flour while mixing on low. Add the scraped vanilla bean and lime zest and combine. Pour into pan.
4. Bake for 35-40 minutes or until center of cheesecake is wobbly like Jell-O, and the outside is firm.
5. Remove from oven and let cool to room temperature and overnight in the fridge. Serve with the desired topping.

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