



Ingredients:

2 cups all purpose flour (250 g)
120 g. cold, unsalted butter.
3/4 cup powdered sugar (100g)
1/2 tsp coconut oil
1 egg yolk
3 tbsp sour cream
1.5 tsp cocoa
1/2 tsp baking powder
1/2 up to 1 cup shredded sweetened coconut (to sprinkle on top of the cake-optional)

For cheese filling:

Coconut cheesecake (Sernik kokosowy)

3 packages of cream cheese (678g.)
1 pack of farmer cheese (213g.)
5 medium eggs
100 g unsalted butter
1 and 1/4 cup caster sugar
250 ml coconut cream (usually it is 1 can)
100 g shredded coconut
2 tbsp wheat flour
1 tbsp potato starch
1 tbsp coconut liquor

Note: All ingredients must be room temperature.

Directions:

For the crust:

Cut cold butter into cubes.

In a large bowl mix together flour, baking powder, butter, sugar, egg yolk, coconut oil, sour cream and cocoa. In other words-all of the ingredients, except shredded coconut (you can also mix them in the blender).

Knead to smooth the dough.

Divide the dough into two, equal parts and wrap in plastic foil. Leave it in a freezer for about two hours.

Butter the baking pan (22 x 33) and place parchment paper on it.

Meanwhile...**directions for the cream filling:**

In a large bowl, using mixer, combine eggs and sugar.

Mix on medium speed until smooth.

Spoon by spoon add cheese (both-cream cheese and farmer cheese). Mix until all ingredients are combined.

Add eggs (one by one). Add coconut cream, shredded coconut, flour, potato starch and coconut liquor.

Beat until the filling is fluffy and creamy.

Remove crust from refrigerator. Grate half of the cold dough at the bottom of the baking sheet.

Flatten slightly and straighten it with your hand.

Pour the cheese mixture into the crust, smoothing the top.

Top cheesecake mixture with remaining, grated dough.

Bake for about an hour in 320°F (160°C). Let it cool. Leave it in closed oven for first ten minutes and then open the door just a little bit and let it cool completely (I place wooden spoon between

Coconut cheesecake (Sernik kokosowy)

the oven door to do that). Once it is cooled, remove from the oven and refrigerate overnight. You may decorate the cheesecake with icing and shredded coconut before serving (optional). Always serve cold.
Smacznego! Enjoy (:





