



## DOUBLETREE COCONUT AND BANANA CARIARI CHEESECAKE

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### INGREDIENTS

*1 cup (250 ml) condensed milk*  
*1 cup (250 ml) evaporated milk*  
*1 lb (500 gm) cream cheese*  
*5 eggs*  
*1 cup (250 ml) coconut milk*

*2 bananas; 1/2 banana for garnish*  
*5 DoubleTree Cookies for crust*  
*1/2 cup (120 gm) unsalted butter*  
*1/4 cup (50 gm) granulated sugar*  
*1/3 cup (75 gm) shredded coconut*

### PREPARATION

#### **Crust**

- Preheat oven to 180° C (350° F).
- Mix the DoubleTree Cookies with butter, granulated sugar and shredded coconut.
- Press mixture into a 12-inch round pie pan.
- Bake for 12 minutes.

#### **Filling**

- Combine the condensed milk, evaporated milk and coconut milk with the cream cheese, eggs and bananas.
- Mix to a smooth consistency, and pour onto the crust.
- Bake at 180° C (350° F) for 60 minutes.

#### **To Serve**

- Decorate with whipped cream, toasted coconut flakes and fresh banana slices.

*Yields 1 cheesecake (serves 6 – 8)*