



TROPICAL CHEESECAKE FOR THE HOLIDAYS

2 cups all-purpose flour

½ cup icing sugar

¾ cup shredded sweetened coconut

1 cup cold butter

2 bricks (250 g each) cream cheese,
softened

1 packet **Tropical Paradise Dip & Dessert Mix**

4 cups Cool Whip

Blueberries & cranberries

Fresh herbs (for garnish), optional

Preheat the oven to 350°F and lightly spray a springform pan with non-stick cooking spray. Add flour to a mixing bowl with the icing sugar and coconut; whisk to combine. Cut the butter into the flour mixture using a pastry blender, two knives, or by grating it with a cheese grater, until the mixture is crumbly. Lightly press the mixture into the pan and bake for 15-20 minutes, or until lightly golden around the edges. Remove from the oven and set aside to cool completely.

Combine softened cream cheese with **Tropical Paradise Dip & Dessert Mix**. Mix with a hand mixer until smooth, then fold in Cool Whip. Spoon onto prepared crust. Top with blueberries, cranberries and fresh herbs (if desired) in a wreath around the outer edge. Refrigerate for 2 hours before serving.

