

# Passion Fruit Cheesecake

Disney's Polynesian Village Resort  
'Ohana



## Ingredients

- 2.5 ounces cream cheese
- 1 ¼ ounces granulated sugar
- 1 ¾ ounces whole eggs
- 1 ¼ tsp whole milk
- 10 ounces butter
- 5 ounces egg yolks

## Ingredients for Passion Fruit Sauce

- 14 ounces condensed milk, can
- 7 ounces egg yolks
- 2 ounces lemon juice
- 8 ounces passion fruit puree

## Directions

1. Place sugar, butter, cream cheese, and milk in a sauce pan.
2. Heat until almost boiling.
3. Temper with whole eggs and egg yolks.
4. Pour into baking dishes or spring form pans.
5. Bake at 225 F in a water bath for 30 minutes uncovered.
6. Top with passion fruit sauce and bake for additional 15 minutes.

