

## **BANANA CHEESECAKE**

### Crust:

1 1/2 c. shredded coconut  
2-3 Tbsp melted butter  
3/4 tsp cinnamon

### Filling:

1 1/2 blocks of full-fat cream cheese (room temperature)  
1/3 c. sugar  
1 1/2 tsp lemon juice  
2 eggs  
1/2 c. plain yogurt  
2 just ripe bananas, mashed

Press your desired crust onto the bottom and slightly up the sides of a lightly greased 1 1/2 quart pyrex or corning ware dish.

In a bowl beat together the cream cheese, sugar, and lemon juice. Add the eggs one at a time, beating thoroughly between each. Stir in the plain yogurt and the mashed banana. Pour the mixture into the prepared pan.

Add 1 cup of water to the bottom of your crockpot (I used 6 quart). Lower the dish inside. Cover and cook on high for 2-3 hours. The cheesecake is done when the edges are no longer shiny and have set. (It took close to 3 hrs for mine.) Let the cheesecake sit in the cooling crockpot for about an hour. Chill for 2 hours before serving.

Garnish with freshly whipped cream, chopped pecans, chocolate drizzle. Or just eat plain for breakfast. :)