

Chocolate Lime Cheesecake

 Vegetarian

READY IN



100 min.

SERVINGS



8

CALORIES



619 kcal

DESSERT

Ingredients

- ☐ 7 ounces chocolate wafers such as nabisco famous
- ☐ 1.5 pound cream cheese recommended: Philadelphia
- ☐ 2 egg yolks
- ☐ 4 juice of lime juiced
- ☐ 1 cup sugar
- ☐ 0.3 cup butter unsalted melted
- ☐ 4 eggs whole

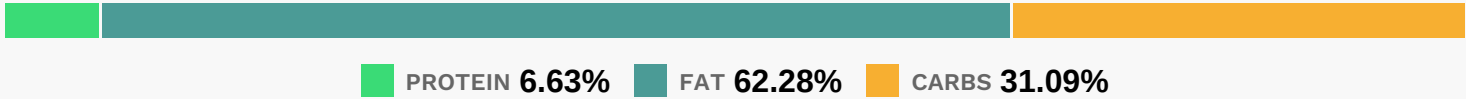
Equipment

- ☐ food processor
- ☐ frying pan
- ☐ oven
- ☐ roasting pan
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ Place a large overlapping piece of aluminum foil over the bottom of the springform pan, and then insert pan ring over it. Fold the foil extra foil up and around the pan and place the whole thing on a second piece of foil, also folding it and pressing it securely around the pan, having a water tight covering.
- ☐ In a food processor, process cookies until they are crumb-like, add melted butter and continue to process.
- ☐ Pour crumb mixture into springform pan and press with your fingers to line the pan.
- ☐ Place the pan in the refrigerator to set while you prepare the cheesecake.
- ☐ Place a kettle of water on for water bath. In a food processor beat the cream cheese until smooth, add the sugar, eggs, egg yolks, and lime juice.
- ☐ Take crumbed pan from the refrigerator and place it in a roasting pan.
- ☐ Pour the cheesecake mixture into the crumb pan, and then carefully pour the hot kettle of water into the roasting pan so the water reaches 1/2 way up the pan so the water does not splash into cheese cake.
- ☐ Place roasting pan in oven for 1 hour, checking after 50 minutes. It should feel set, but still wobbly in the center. Take the roasting pan out of the oven, carefully remove the springform pan from the roasting pan and place it on a rack. Peel off the outer layer of foil, and tear away the side bits of the first layer of foil and leave the pan to cool. Once the cake comes to room temperature, place it in the refrigerator for 20 minutes before serving.
- ☐ Transfer to the plate you're going to serve it on, a plate without a lip, or a cake stand. Unclip the springform pan and remove the outer part. Carefully lift the cheesecake removing the metal bottom. The aluminum foil can stay on the cake.
- ☐ Serve chilled.

Nutrition Facts



Properties

Glycemic Index:18.32, Glycemic Load:27.23, Inflammation Score:-7, Nutrition Score:10.009565239367%

Flavonoids

Eriodictyol: 0.33mg, Eriodictyol: 0.33mg, Eriodictyol: 0.33mg, Eriodictyol: 0.33mg Hesperetin: 1.35mg, Hesperetin: 1.35mg, Hesperetin: 1.35mg, Hesperetin: 1.35mg Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 618.85kcal (30.94%), Fat: 43.83g (67.42%), Saturated Fat: 24.21g (151.31%), Carbohydrates: 49.22g (16.41%), Net Carbohydrates: 48.31g (17.57%), Sugar: 37.79g (41.99%), Cholesterol: 237.17mg (79.06%), Sodium: 445.92mg (19.39%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 10.5g (21%), Vitamin A: 1572.73IU (31.45%), Selenium: 18.26µg (26.09%), Vitamin B2: 0.4mg (23.3%), Phosphorus: 189.23mg (18.92%), Calcium: 112.93mg (11.29%), Vitamin B5: 1.08mg (10.8%), Vitamin E: 1.51mg (10.06%), Manganese: 0.19mg (9.74%), Folate: 38.01µg (9.5%), Iron: 1.62mg (9.02%), Vitamin B12: 0.51µg (8.48%), Copper: 0.16mg (7.84%), Zinc: 1.11mg (7.37%), Potassium: 219.94mg (6.28%), Magnesium: 25.06mg (6.26%), Vitamin B1: 0.09mg (6.06%), Vitamin B6: 0.12mg (5.97%), Vitamin D: 0.82µg (5.5%), Vitamin C: 4.5mg (5.45%), Vitamin B3: 0.83mg (4.15%), Fiber: 0.9g (3.61%), Vitamin K: 3.23µg (3.08%)