



Key Lime Cheesecake

READY IN



870 min.

SERVINGS



16

CALORIES



461 kcal

DESSERT

Ingredients

- 0.5 cup granulated sugar
- 0.5 cup butter softened
- 1 cup flour all-purpose
- 1 tablespoon lime zest grated
- 1 teaspoon vanilla
- 32 oz cream cheese softened
- 0.8 cup powdered sugar
- 0.5 cup granulated sugar
- 2 eggs

- 2 tablespoons lime zest ,grated
- 2 tablespoons juice of lime
- 2 tablespoons cornstarch
- 1 cup cream ,sour
- 1 cup granulated sugar
- 2 teaspoons lime zest ,shredded finely
- 0.7 cup juice of lime
- 2 tablespoons butter ,firm
- 2 eggs ,slightly beaten

Equipment

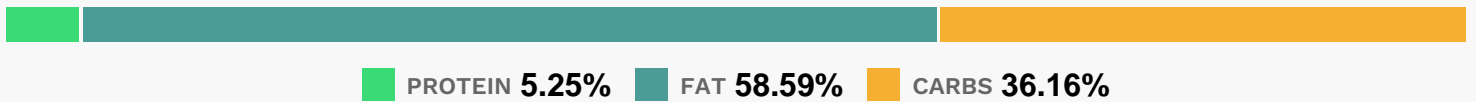
- bowl
- frying pan
- sauce pan
- oven
- knife
- whisk
- wire rack
- hand mixer
- aluminum foil
- springform pan

Directions

- Heat oven to 400°F. Grease bottom and side of 10-inch springform pan. In medium bowl, beat 1/2 cup granulated sugar and 1/2 cup butter with electric mixer on medium speed until smooth. Beat in remaining crust ingredients on low speed just until crumbly. Press evenly in bottom of pan.
- Bake 12 to 14 minutes or until light golden brown. Cool 10 minutes. Wrap outside of pan, bottom and side, with heavy-duty foil. Reduce oven temperature to 325°F.

- In large bowl, beat cream cheese, powdered sugar and 1/2 cup granulated sugar with electric mixer on medium speed until smooth. Beat in 2 eggs, one at a time, on low speed just until well blended. Beat in 2 tablespoons lime peel, 2 tablespoons lime juice and the cornstarch. Fold in sour cream until blended.
- Pour over crust.
- Bake 1 hour 10 minutes to 1 hour 20 minutes or until side of cheesecake is set and slightly puffed but center still moves slightly when pan is tapped. Cool in pan on cooling rack 15 minutes.
- Run knife along side of pan to loosen cheesecake. Refrigerate uncovered about 3 hours or until chilled. Cover and refrigerate at least 9 hours but no longer than 48 hours.
- In heavy 1-quart saucepan, mix 1 cup sugar, 2 teaspoons lime peel and 2/3 cup lime juice with wire whisk. Stir in 2 tablespoons butter and 2 eggs. Cook over medium heat about 8 minutes, stirring constantly, until mixture thickens and coats back of spoon (do not boil). Run knife along side of pan to loosen cheesecake; remove side of pan.
- Spread curd over top of cheesecake. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:25.52, Glycemic Load:22.64, Inflammation Score:-6, Nutrition Score:6.0421739246534%

Flavonoids

Eriodictyol: 0.26mg, Eriodictyol: 0.26mg, Eriodictyol: 0.26mg, Eriodictyol: 0.26mg Hesperetin: 1.66mg, Hesperetin: 1.66mg, Hesperetin: 1.66mg, Hesperetin: 1.66mg Naringenin: 0.09mg, Naringenin: 0.09mg, Naringenin: 0.09mg, Naringenin: 0.09mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 460.73kcal (23.04%), Fat: 30.63g (47.12%), Saturated Fat: 14.74g (92.12%), Carbohydrates: 42.53g (14.18%), Net Carbohydrates: 42.22g (15.35%), Sugar: 33.39g (37.1%), Cholesterol: 106.67mg (35.56%), Sodium: 282.41mg (12.28%), Alcohol: 0.09g (100%), Alcohol %: 0.08% (100%), Protein: 6.17g (12.35%), Vitamin A: 1233.43IU (24.67%), Selenium: 11.66µg (16.66%), Vitamin B2: 0.25mg (14.99%), Phosphorus: 105.91mg (10.59%), Calcium: 81.98mg (8.2%), Folate: 26.83µg (6.71%), Vitamin E: 0.97mg (6.44%), Vitamin B5: 0.6mg (6%), Vitamin B1: 0.09mg (5.73%), Vitamin C: 4.13mg (5.01%), Vitamin B12: 0.26µg (4.36%), Potassium: 136.47mg (3.9%), Iron: 0.67mg (3.71%), Zinc: 0.54mg (3.62%), Manganese: 0.07mg (3.44%), Vitamin B6: 0.07mg (3.29%), Vitamin B3: 0.56mg (2.79%), Magnesium: 10.94mg (2.74%), Copper: 0.04mg (1.95%), Vitamin D: 0.22µg (1.47%), Vitamin K: 1.54µg (1.47%), Fiber:

0.31g (1.23%)