



Key Lime Cheesecake

READY IN



870 min.

SERVINGS



16

CALORIES



437 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 2 tablespoons cornstarch
- ☐ 32 oz cream cheese softened
- ☐ 2 eggs
- ☐ 2 eggs slightly beaten
- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 1 cup granulated sugar
- ☐ 0.7 cup juice of lime

- ☐ 2 tablespoons juice of lime
- ☐ 1 tablespoon lime zest grated
- ☐ 2 tablespoons lime zest grated
- ☐ 2 teaspoons lime zest shredded finely
- ☐ 2 tablespoons butter firm
- ☐ 0.8 cup powdered sugar
- ☐ 1 cup cream sour
- ☐ 1 teaspoon vanilla

Equipment

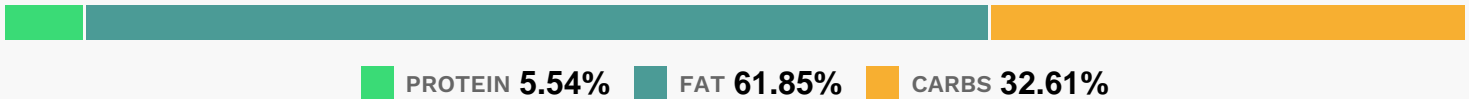
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Heat oven to 400F. 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 325F.
- ☐ 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:21.14, Glycemic Load:18.28, Inflammation Score:-6, Nutrition Score:6.0334783066874%

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: 436.66kcal (21.83%), Fat: 30.61g (47.09%), Saturated Fat: 14.74g (92.12%), Carbohydrates: 36.3g (12.1%), Net Carbohydrates: 35.99g (13.09%), Sugar: 27.15g (30.17%), Cholesterol: 106.67mg (35.56%), Sodium: 282.34mg (12.28%), Alcohol: 0.09g (100%), Alcohol %: 0.08% (100%), Protein: 6.17g (12.35%), Vitamin A: 1233.43IU (24.67%), Selenium: 11.63µg (16.61%), Vitamin B2: 0.25mg (14.92%), Phosphorus: 105.91mg (10.59%), Calcium: 81.92mg (8.19%), 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: 136.35mg (3.9%), Iron: 0.66mg (3.69%), Zinc: 0.54mg (3.61%), Manganese: 0.07mg (3.43%), Vitamin B6: 0.07mg (3.29%), Vitamin B3: 0.56mg (2.79%), Magnesium: 10.94mg (2.74%), Copper: 0.04mg (1.92%), Vitamin K: 1.54µg (1.47%), Vitamin D: 0.22µg (1.47%), Fiber: 0.31g (1.23%)