



## Key Lime Cheesecake



Vegetarian



Popular

READY IN



45 min.

SERVINGS



12

CALORIES



410 kcal

DESSERT

## Ingredients

- ☐ 16 ounce cream cheese room temperature
- ☐ 6 large egg yolks
- ☐ 2 large eggs
- ☐ 1.8 cups graham cracker crumbs whole ( 12 graham crackers)
- ☐ 1 slices lime thin
- ☐ 3 tablespoons regular lime juice fresh
- ☐ 1 tablespoon regular lime peel grated
- ☐ 0.5 teaspoon salt

- ☐ 16 ounce cup heavy whipping cream   sour
- ☐ 0.7 cup sugar
- ☐ 0.5 cup butter   unsalted melted (1 stick)

## Equipment

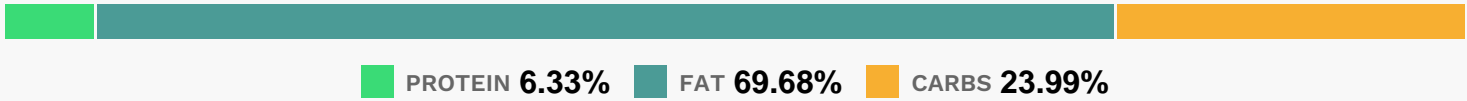
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ baking pan
- ☐ aluminum foil
- ☐ springform pan

## Directions

- ☐ Whisk all ingredients in heavy small saucepan over medium heat until custard thickens and boils for 30 seconds, about 8 minutes. Cool to room temperature, stirring occasionally (mixture will thicken).
- ☐ Preheat oven to 350°F. Wrap 3 layers of foil around outside of 8- to 8 1/2-inch-diameter springform pan with 3-inch-high sides. Butter pan. Stir first 3 ingredients to blend in medium bowl.
- ☐ Mix in butter until moistened. Press crumb mixture evenly onto bottom and 1 1/2 inches up sides of prepared pan.
- ☐ Bake just until set, about 5 minutes. Cool completely. Maintain oven temperature.
- ☐ Place cream cheese, 2/3 cup sugar, eggs, lime juice, and lime peel in processor; blend well.
- ☐ Spoon custard into crust; smooth top. Carefully spoon filling over. Set cheesecake in large baking pan.
- ☐ Add enough hot water to baking pan to come 1 inch up sides of cheesecake pan.

- ☐ Bake until almost set but not puffed and center moves slightly when pan is gently shaken, about 45 minutes.
- ☐ Meanwhile, stir sour cream and remaining 3 tablespoons sugar in medium bowl to blend.
- ☐ Carefully spoon sour cream mixture over hot cheesecake; smooth top.
- ☐ Bake until topping sets, about 10 minutes. Cool 10 minutes. Run knife around sides of pan to loosen. Cool cheesecake completely. Cover and refrigerate overnight. Do ahead Can be made 2 days ahead. Keep refrigerated. Release pan sides from cheesecake; transfer to platter.
- ☐ Garnish with lime slices and serve.

## Nutrition Facts



## Properties

Glycemic Index:19.59, Glycemic Load:14.95, Inflammation Score:-6, Nutrition Score:6.711304332899%

## Flavonoids

Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg Hesperetin: 0.8mg, Hesperetin: 0.8mg, Hesperetin: 0.8mg, Hesperetin: 0.8mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

## Nutrients (% of daily need)

Calories: 410.22kcal (20.51%), Fat: 32.32g (49.72%), Saturated Fat: 17.58g (109.85%), Carbohydrates: 25.04g (8.35%), Net Carbohydrates: 24.58g (8.94%), Sugar: 16.78g (18.65%), Cholesterol: 203.61mg (67.87%), Sodium: 325.19mg (14.14%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.61g (13.22%), Vitamin A: 1149.49IU (22.99%), Selenium: 12.14µg (17.34%), Vitamin B2: 0.27mg (15.82%), Phosphorus: 146.56mg (14.66%), Calcium: 103.48mg (10.35%), Vitamin B5: 0.74mg (7.42%), Folate: 28.38µg (7.09%), Vitamin B12: 0.42µg (6.98%), Vitamin E: 1.01mg (6.7%), Zinc: 0.87mg (5.79%), Iron: 0.97mg (5.39%), Vitamin D: 0.77µg (5.12%), Vitamin B6: 0.09mg (4.75%), Vitamin B1: 0.06mg (4.28%), Potassium: 147.6mg (4.22%), Magnesium: 16.39mg (4.1%), Vitamin B3: 0.55mg (2.76%), Vitamin C: 1.78mg (2.16%), Vitamin K: 2.14µg (2.03%), Fiber: 0.46g (1.85%), Copper: 0.03mg (1.7%)