



Key Lime Cheesecake Pie

READY IN



195 min.

SERVINGS



8

CALORIES



625 kcal

DESSERT

Ingredients

- 0.3 cup butter softened
- 6 oz cream cheese softened
- 2 eggs beaten
- 1 envelope gelatin powder unflavored
- 1 slices lime
- 0.5 cup juice of lime fresh
- 1.5 teaspoons lime zest grated
- 1 box pie crust dough refrigerated softened
- 1 cup sugar

- 0.5 cup whipping cream sweetened
- 1 cup whipping cream

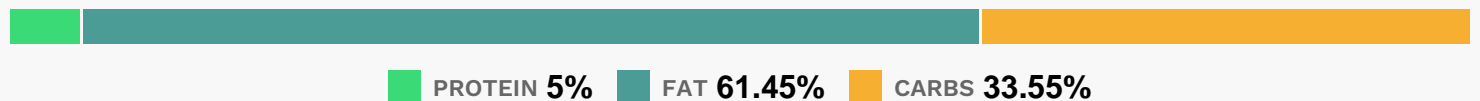
Equipment

- bowl
- sauce pan
- oven
- whisk
- wire rack

Directions

- Heat oven to 450F. Make pie crust as directed on box for One-Crust Baked Shell. Cool completely on cooling rack, about 15 minutes.
- In 1-quart saucepan, sprinkle gelatin on lime juice.
- Let stand 5 minutes to soften. Using wire whisk, beat in sugar and eggs.
- Heat mixture to boiling over medium heat. Reduce heat; boil gently 3 minutes, stirring constantly.
- In medium bowl, beat cream cheese and butter.
- Pour in hot lime juice mixture; beat until smooth and well blended. Refrigerate about 45 minutes or until cool, stirring occasionally.
- In medium bowl, beat 1 cup whipping cream until stiff peaks form. Fold in cooled lime juice mixture and grated lime peel. Spoon into cooled pie shell. Refrigerate until firm, about 2 hours.
- Garnish with whipped cream and lime slices as desired. Cover and refrigerate any remaining pie.

Nutrition Facts



Properties

Glycemic Index:20.14, Glycemic Load:17.8, Inflammation Score:-7, Nutrition Score:8.0634782417961%

Flavonoids

Eriodictyol: 0.33mg, Eriodictyol: 0.33mg, Eriodictyol: 0.33mg, Eriodictyol: 0.33mg Hesperetin: 1.89mg, Hesperetin: 1.89mg, Hesperetin: 1.89mg, Hesperetin: 1.89mg Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 624.71kcal (31.24%), Fat: 43.31g (66.63%), Saturated Fat: 20.17g (126.06%), Carbohydrates: 53.2g (17.73%), Net Carbohydrates: 51.85g (18.86%), Sugar: 27.37g (30.41%), Cholesterol: 112.82mg (37.61%), Sodium: 368.12mg (16.01%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.93g (15.85%), Vitamin A: 1263.37IU (25.27%), Vitamin B2: 0.28mg (16.47%), Selenium: 9.91µg (14.16%), Manganese: 0.23mg (11.58%), Folate: 45.81µg (11.45%), Phosphorus: 110.73mg (11.07%), Vitamin B1: 0.16mg (10.72%), Iron: 1.6mg (8.91%), Vitamin E: 1.19mg (7.97%), Vitamin B3: 1.43mg (7.16%), Calcium: 71.13mg (7.11%), Vitamin B5: 0.63mg (6.34%), Vitamin C: 5.18mg (6.28%), Vitamin D: 0.93µg (6.23%), Vitamin K: 5.66µg (5.39%), Fiber: 1.35g (5.38%), Potassium: 156.73mg (4.48%), Copper: 0.08mg (3.99%), Zinc: 0.6mg (3.98%), Vitamin B6: 0.08mg (3.91%), Magnesium: 15.55mg (3.89%), Vitamin B12: 0.22µg (3.72%)