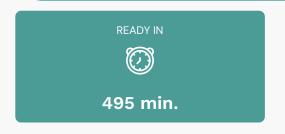


# **Key Lime Cheesecake with Raspberry Sauce**







DESSERT

### **Ingredients**

1 cup sugar

2 tablespoons butter melted
1 tablespoon cornstarch
8 oz cream cheese softened
3 eggs
0.3 cup juice of lime
1 tablespoon lime zest grated ( 2 limes)
O.3 cup currant jelly red
10 oz karo syrup light frozen thawed

	1 cup shortbread cookies (15 cookies) (25 wafers)
Equipment	
	bowl
	frying pan
	sauce pan
	oven
	wire rack
	hand mixer
	springform pan
Di	rections
	Heat oven to 325F. In medium bowl, mix crust ingredients. Press in bottom of ungreased 9-inch springform pan. Refrigerate.
	In large bowl, beat cream cheese until smooth. Gradually beat in sugar. At low speed of electric mixer, beat in eggs 1 at a time, blending just until smooth.
	Add remaining filling ingredients; beat until smooth.
	Pour into crust-lined pan.
	Bake 55 to 65 minutes or until set. (To minimize cracking, place shallow pan half full of hot water on lower oven rack during baking.) Turn oven off; let cheesecake stand in oven 30 minutes with door open at least 4 inches.
	Remove from oven; let stand 10 minutes.
	Remove side of pan; cool to room temperature on cooling rack. Cover and refrigerate overnight or up to 2 days.
	To make sauce, drain raspberries, reserving syrup.
	Add water to syrup to make 3/4 cup. In 1-quart saucepan, mix syrup mixture and cornstarch
	Add jelly; cook and stir over medium heat until thickened and clear. Stir in raspberries. Refrigerate until cold.
	Serve cheesecake with sauce. Cover and refrigerate any remaining cheesecake and sauce.

## **Nutrition Facts**

#### **Properties**

Glycemic Index:15.51, Glycemic Load:17.5, Inflammation Score:-2, Nutrition Score:3.0378260819808%

#### **Flavonoids**

Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg Hesperetin: 0.5mg, Hesperetin: 0.5mg, Hesperetin: 0.5mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

### Nutrients (% of daily need)

Calories: 267.2kcal (13.36%), Fat: 10.99g (16.91%), Saturated Fat: 4.61g (28.83%), Carbohydrates: 41.51g (13.84%), Net Carbohydrates: 41.21g (14.99%), Sugar: 30.28g (33.65%), Cholesterol: 45.01mg (15%), Sodium: 140.02mg (6.09%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 3.19g (6.38%), Vitamin B2: 0.13mg (7.4%), Selenium: 4.9µg (7.01%), Vitamin A: 312.31IU (6.25%), Folate: 18.34µg (4.58%), Phosphorus: 43.67mg (4.37%), Vitamin E: 0.64mg (4.27%), Vitamin B1: 0.06mg (4.07%), Iron: 0.65mg (3.61%), Manganese: 0.07mg (3.57%), Calcium: 34.83mg (3.48%), Vitamin B5: 0.26mg (2.6%), Vitamin B3: 0.51mg (2.57%), Vitamin C: 1.87mg (2.27%), Vitamin K: 1.97µg (1.88%), Vitamin B6: 0.04mg (1.78%), Vitamin B12: 0.11µg (1.77%), Zinc: 0.26mg (1.73%), Copper: 0.03mg (1.56%), Potassium: 54.37mg (1.55%), Magnesium: 5.01mg (1.25%), Fiber: 0.3g (1.2%), Vitamin D: 0.17µg (1.1%)