



WHATSheATE



Key Lime Cheesecake with Raspberry Sauce

READY IN



495 min.

SERVINGS



16

CALORIES



267 kcal

DESSERT

Ingredients

- ☐ 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)
- ☐ 0.3 cup currant jelly red
- ☐ 10 oz karo syrup light frozen thawed
- ☐ 1 cup sugar

- ☐ 1 cup shortbread cookies (15 cookies) (25 wafers)

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ 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



PROTEIN 4.59% **FAT 35.62%** **CARBS 59.79%**

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, Hesperetin: 0.5mg Naringenin: 0.03mg, 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 %: 0% (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%)