



Key Lime Cheesecake with Tropical Dried-Fruit Chutney

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



493 kcal

DESSERT

Ingredients

- ☐ 0.7 cup flour
- ☐ 24 ounce cream cheese room temperature
- ☐ 12 servings fruit
- ☐ 5 large eggs
- ☐ 3 tablespoons juice of lime fresh
- ☐ 2 teaspoons lime zest finely grated
- ☐ 0.5 cup cream sour

- ☐ 1 cup sugar
- ☐ 0.7 cup coconut sweetened flaked
- ☐ 0.3 cup butter unsalted melted ()
- ☐ 0.8 teaspoon vanilla extract

Equipment

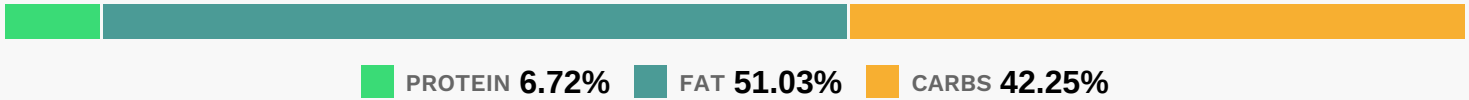
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ roasting pan
- ☐ cake form
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Preheat oven to 350°F. Stir flour, coconut, and sugar in medium bowl to blend.
- ☐ Drizzle butter over and mix until crumbs stick together; press firmly onto bottom of 9-inch-diameter springform pan.
- ☐ Bake crust until golden brown, about 25 minutes. Cool crust. Stack 3 large sheets of 18-inch-wide heavy-duty foil on work surface.
- ☐ Place cake pan in center. Wrap foil snugly around pan sides. Maintain oven temperature.
- ☐ Using electric mixer, beat cream cheese in large bowl until smooth. Beat in sour cream, then sugar. Beat in eggs 1 at a time, occasionally scraping down sides of bowl. Beat in lime juice, lime peel, and vanilla.
- ☐ Pour batter over crust.
- ☐ Place wrapped cheesecake in large roasting pan.
- ☐ Pour enough hot water into roasting pan to come halfway up sides of cheesecake pan. Cover cheesecake pan (not roasting pan) loosely with foil.
- ☐ Place cheesecake, still in water bath, into oven.

- ☐
- Bake 1 hour. Uncover and continue to bake until just set in center when cake pan is gently shaken, about 20 minutes longer.
- ☐
- Remove cake from water and place directly into refrigerator; chill uncovered overnight.
- ☐
- Cut around cake to loosen.
- ☐
- Remove pan sides. Slice cake; serve with chutney.

Nutrition Facts



Properties

Glycemic Index:19.59, Glycemic Load:23.03, Inflammation Score:-6, Nutrition Score:10.028260935908%

Flavonoids

Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg Hesperetin: 0.48mg, Hesperetin: 0.48mg, Hesperetin: 0.48mg, Hesperetin: 0.48mg 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: 493.46kcal (24.67%), Fat: 29g (44.61%), Saturated Fat: 16.82g (105.11%), Carbohydrates: 54.01g (18%), Net Carbohydrates: 49.41g (17.97%), Sugar: 40.19g (44.65%), Cholesterol: 150.59mg (50.2%), Sodium: 228.98mg (9.96%), Alcohol: 0.09g (100%), Alcohol %: 0.07% (100%), Protein: 8.59g (17.18%), Selenium: 15.13µg (21.62%), Vitamin A: 1057.9IU (21.16%), Vitamin B2: 0.32mg (18.54%), Fiber: 4.6g (18.4%), Manganese: 0.31mg (15.6%), Phosphorus: 149.96mg (15%), Calcium: 144.67mg (14.47%), Potassium: 418.62mg (11.96%), Magnesium: 40.14mg (10.04%), Iron: 1.65mg (9.19%), Vitamin B5: 0.9mg (8.96%), Copper: 0.17mg (8.45%), Folate: 32.46µg (8.12%), Vitamin K: 8.01µg (7.63%), Vitamin B1: 0.11mg (7.59%), Vitamin E: 1.01mg (6.73%), Zinc: 0.94mg (6.26%), Vitamin B6: 0.12mg (5.99%), Vitamin B12: 0.34µg (5.64%), Vitamin B3: 0.78mg (3.88%), Vitamin D: 0.49µg (3.25%), Vitamin C: 1.79mg (2.17%)