

White Chocolate-Key Lime Cheesecake Squares

 Vegetarian

READY IN



240 min.

SERVINGS



16

CALORIES



286 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 0.3 cup brown sugar packed
- 2 teaspoons vanilla
- 1 cup flour all-purpose
- 8 oz cream cheese softened
- 1.5 cups powdered sugar
- 1 eggs whole

- 3 teaspoons lime zest grated
- 3 oz chocolate white melted
- 4 egg yolk
- 0.8 cup granulated sugar
- 1 tablespoon cornstarch
- 0.8 cup water
- 0.3 cup juice of lime
- 2 tablespoons butter
- 1 slices lime

Equipment

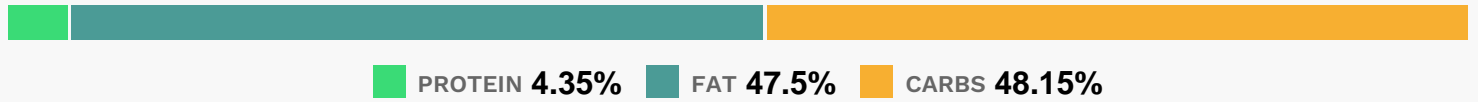
- bowl
- frying pan
- sauce pan
- oven
- wire rack
- hand mixer

Directions

- Heat oven to 325°F. Lightly grease 8-inch square pan with shortening or cooking spray.
- In medium bowl, beat 1/2 cup butter and the brown sugar with electric mixer on medium speed until creamy.
- Add 1 teaspoon of the vanilla; beat until blended. On low speed, beat in flour until blended. Press dough into pan.
- Bake 25 minutes or until golden brown. Cool on cooling rack.
- Meanwhile, in large bowl, beat cream cheese and powdered sugar with electric mixer on medium speed until creamy.
- Add whole egg, 1 teaspoon of the lime peel and remaining 1 teaspoon vanilla; beat well.
- Add melted white chocolate; beat until combined. Cover; refrigerate.

- In 2-quart saucepan, mix egg yolks, granulated sugar and cornstarch; gradually stir in water and lime juice. Cook over medium-low heat, stirring constantly, until mixture thickens and coats the back of a metal spoon.
- Remove from heat; stir in 2 tablespoons butter and remaining 2 teaspoons lime peel. Cool 10 minutes.
- Spread cream cheese filling over baked crust.
- Pour lime curd over filling.
- Bake 40 minutes or until edges are lightly browned. Cool completely on cooling rack. Chill 2 hours.
- Cut into 4 rows by 4 rows.
- Garnish with lime slices. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:25.38, Glycemic Load:13.29, Inflammation Score:-3, Nutrition Score:3.6556521757789%

Flavonoids

Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg Hesperetin: 0.69mg, Hesperetin: 0.69mg, Hesperetin: 0.69mg, Hesperetin: 0.69mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 285.98kcal (14.3%), Fat: 15.32g (23.57%), Saturated Fat: 8.97g (56.05%), Carbohydrates: 34.94g (11.65%), Net Carbohydrates: 34.67g (12.61%), Sugar: 27.56g (30.63%), Cholesterol: 93.28mg (31.09%), Sodium: 114.4mg (4.97%), Alcohol: 0.17g (100%), Alcohol %: 0.26% (100%), Protein: 3.16g (6.31%), Selenium: 7.75µg (11.06%), Vitamin A: 495IU (9.9%), Vitamin B2: 0.13mg (7.68%), Folate: 24.55µg (6.14%), Phosphorus: 58.99mg (5.9%), Vitamin B1: 0.08mg (5.24%), Calcium: 39.22mg (3.92%), Vitamin E: 0.54mg (3.59%), Vitamin B5: 0.34mg (3.45%), Iron: 0.61mg (3.39%), Manganese: 0.06mg (3.18%), Vitamin B12: 0.19µg (3.14%), Vitamin B3: 0.53mg (2.67%), Zinc: 0.32mg (2.14%), Vitamin D: 0.3µg (1.99%), Vitamin B6: 0.04mg (1.92%), Potassium: 64.09mg (1.83%), Vitamin C: 1.4mg (1.69%), Copper: 0.03mg (1.47%), Vitamin K: 1.49µg (1.42%), Magnesium: 5.21mg (1.3%), Fiber: 0.26g (1.06%)