Lime Cheesecake

Description

A New York style cheesecake featuring a citrus lime flavor. Cheesecake with citrus flavors go great together. Simple to make, requires no baking.

Summary

Yield: 10
Prep Time: 2 hours
Category: Desserts
Cuisine: American

Ingredients

- 3 cups graham cracker crumbs
- 2/3 cup sugar (for crust)
- 2/3 cup butter, melted (for crust)
- 2 envelopes unflavored gelatin
- 1/4 cup cold water
- 1 1/2 cups fresh lime juice
- 1 1/2 cups sugar (for filling)
- 5 eggs, lightly beaten
- 2 tsp lime peel, grated
- 2 pkg cream cheese (8 oz packages), softened
- 1/2 cup butter (for filling), softened
- 1/2 cup heavy whipping cream

Instructions

Graham Cracker Crust

In a large bowl, combine the graham cracker crumbs, 2/3 cup sugar and 2/3 cup melted butter. Press onto the bottom and 2 inches up the sides of a greased 9 inch springform cake pan. Cover and refrigerate for at least 30 minutes.

Cheesecake Filling

In a small saucepan, sprinkle the gelatin over the lime juice and add cold water. Let stand for one minute. Stir in the sugar, eggs and grated lime peel. Stir over medium heat until mixutre reaches about 160 degrees. Remove from the heat.

In a large mixing bowl, beat cream cheese and 1/2 cup butter until fluffy. Gradually combine gelatin mixture while continuing to beat. Cover and refrigerate for 45 minutes or until partially set, stirring occasionally.

In a chilled small mixing bowl (with chilled beaters), beat cream until stiff peaks form. Fold in lime mixture. Spoon into crust. Cover and refrigerate for 3 to 4 hours until set. Remove sides of springform pan.

Notes

Other citrus flavors work well with cheesecake. You can substitute orange juice and orange peel or lemon juice and lemon peel for the lime juice and lime peel.