

# Key Lime Cheesecake

Rich and tangy Key Lime Cheesecake with graham cracker crust. Creamy, citrusy perfection that's perfect for summer entertaining.

30	60	90	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

## Key Lime Cheesecake

## Ingredients

- 1 cup unsalted butter
- 1 cup granulated sugar
- 3 pack cream cheese
- 1 cup sour cream
- 1 cup heavy cream
- 1 cup lime juice
- 1 tbsp corn starch
- 4 egg
- 1 cup whipped cream

## Instructions

- 1 Prepare the crust**

Preheat oven to 175°C (350°F). Wrap the bottom and sides of a 23cm springform pan tightly with heavy-duty aluminum foil to prevent water from seeping in during the water bath.
- 2** Crush graham crackers into fine crumbs using a food processor or place in a sealed bag and crush with a rolling pin. Mix the crumbs with 1 cup granulated sugar and melted butter until the mixture holds together when pressed between your fingers.
- 3** Press the crumb mixture firmly into the bottom and 2.5cm up the sides of the prepared pan, creating an even layer. Bake for 10 minutes until lightly golden and set.
- 4 Make the filling**

Reduce oven temperature to 160°C (325°F). Beat 3 packs of room temperature cream cheese with an electric mixer on medium speed until completely smooth and no lumps remain, about 3-4 minutes.
- 5** Gradually add 1 cup granulated sugar while beating on medium speed until well combined and fluffy, about 2 minutes. Scrape down the bowl sides as needed.
- 6** Beat in 4 eggs one at a time on low speed, mixing just until each egg is incorporated before adding the next. Avoid overmixing to prevent cracks.
- 7** Mix in 1 cup sour cream, 1 cup heavy cream, 1 cup fresh key lime juice, and 1 tablespoon vanilla extract on low speed until just combined and smooth. Scrape the bowl sides frequently to ensure even mixing.

## 8 Bake in water bath

Pour the filling over the baked crust and smooth the top. Place the springform pan in a large roasting dish and carefully pour boiling water halfway up the sides of the pan.

9 Bake for 60-65 minutes until the center is almost set but still slightly jiggly when gently shaken. The edges should be firm and the center should not be liquid.

## 10 Cool and chill

Turn off the oven and crack the door open. Let the cheesecake cool in the oven for 1 hour, then remove to a wire rack and cool at room temperature for another hour.

11 Cover the cheesecake and refrigerate overnight or at least 8 hours until completely chilled and set. Run a knife around the edges before removing the springform ring and slice with a clean, warm knife between each cut.

## Tips

Use room temperature cream cheese to prevent lumps in your filling. Take it out of the refrigerator 2-3 hours before mixing, or soften quickly by placing sealed packages in warm water for 10 minutes.

Wrap your springform pan in heavy-duty aluminum foil before placing in the water bath. This prevents water from seeping into the pan and creating a soggy crust.

Mix the filling on low speed to minimize air bubbles, which can cause cracks during baking. Tap the filled pan firmly on the counter to release any trapped air before baking.

Fresh key lime juice makes a significant difference in flavor. If key limes aren't available, use 3/4 fresh lime juice and 1/4 fresh lemon juice to approximate the taste.

Cool the cheesecake gradually to prevent cracks. Turn off the oven, crack the door open, and let it cool for 1 hour before removing to room temperature.

Chill the cheesecake for at least 8 hours or overnight before serving. This allows the flavors to develop and the texture to reach the perfect creamy consistency.

Run a thin knife around the edges immediately after baking to prevent the cheesecake from sticking and cracking as it cools and contracts.

For clean slices, dip your knife in warm water and wipe clean between each cut. This prevents the creamy filling from sticking to the blade.