

Key Lime Cheesecake

Serves 10

Key lime juice brings a citrus burst to this fresh tasting cheesecake.

Ingredients

Graham Cracker Crust

2 cups graham cracker crumbs
1/4 cup molasses brown sugar
3/4 cup butter, room temperature

Cheesecake Filling

16 oz. cream cheese, room temperature
2/3 cup sugar
2 ea. eggs
2 ea. egg yolks
1/4 cup heavy whipping cream
1/4 cup sour cream
2 1/2 tsp. vanilla extract
2 Tbsp. key lime juice
Zest of 1/2 lime
Zest of 1/2 lemon

Method

Oven Temperature: 570-600 degrees

- Combine the graham cracker crumbs, molasses brown sugar, and butter in a food processor and mix until the crumbs stick together and can be formed into a ball.
- Press the crumbs into the sides and bottom of an ungreased 9-in. oven-safe pie pan or cazuela and place in the refrigerator for 1 hour to set.
- In the bowl of an electric mixer, combine the cream cheese, sugar, eggs, and egg yolks and process for 5 minutes, or until the mixture is smooth and silky.
- Add the remaining ingredients and mix until well combined.
- Pour the cheesecake filling into the crust and place in the raw landing zone, away from the flame. Bake until cheesecake is set and begins to brown on top, about 10 minutes.

Garnish with orange zest.



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