

Key Lime Pie Cheesecake

a Love and Confections original

Key Lime Pie Cheesecake Ingredients:

- 115 grams Graham Cracker Crumbs
- 40 grams melted Unsalted Butter
- 45 grams Granulated Sugar
- 445 grams Cream Cheese, at room temperature
- 20 grams Cornstarch
- 125 grams Granulated Sugar
- 150 grams large Eggs, at room temperature
- Zest of 4 Key Limes
- Juice of 4 Key Limes
- 1-2 teaspoons Key Lime Extract, optional
- 50 grams Milk
- 100 grams Heavy Cream
- Hot Water for water bath
- 150 grams Egg Whites
- 150 grams Granulated Sugar

Graham Cracker Crust Directions:

1. Heat oven to 350°F and spray the inside of a 9 inch spring-form pan with cooking spray.
2. In a small bowl, mix the Graham Cracker Crumbs, Butter and first measure of Sugar together. Pour into the pan and smooth out with the back of a large spoon.
3. Bake for 10-12 minutes, then set aside while making the filling.
4. Reduce oven to 300°F.

Key Lime Pie Cheesecake Directions:

1. In a medium bowl with a hand blender or in the bowl of your stand mixer, combine the Cream Cheese and Cornstarch. Add in the second measure of Granulated Sugar and mix until combined. Scrape down the sides of the bowl if necessary.
2. Add in the Eggs, one at a time, making sure it is combined before adding each additional egg. Add the Zest and Juice of 4 Key Limes along with the Key Lime Extract. Mix to incorporate.
3. Being careful not to over mix, add in the Milk and Heavy Cream. You do not want to whip the cream too much.
4. Pour batter into pan and place pan into a large, sided baking dish. Place the baking dish onto the oven rack, then fill with Hot Water, being careful not to get any water inside the foil or the spring-form pan.
5. Bake for 60-70 minutes, or until the sides are set and the middle "jiggles" a little when the pan is touched. *Be extremely careful when taking the baking dish out of the oven! I sometimes just take the spring-form pan out to cool and leave the baking dish in to cool before attempting to take it out.*

6. Let the Cheesecake cool to room temperature, then cover and refrigerate a minimum of 8 hours, but overnight is preferable. Run a paring knife that had the blade in hot water (and wiped off so it isn't wet) around the edge of the cheesecake before releasing it, to insure that it separates from the side.

- If you are making meringue or whipped cream for a topping, leave the cheesecake in the refrigerator until those are made.

Swiss Meringue Directions:

1. In the bowl of your stand mixer combine the Egg Whites and third measure of Granulated Sugar. Place it on top of a small pot of water, making sure the water does not touch the bottom of the mixing bowl.

2. Heat the water on medium and whisk the Egg Whites and Sugar until it is warm and the sugar is all dissolved. If you run your finger through the mixture and rub your finger and thumb together, it should feel warm and not feel grainy.

3. Immediately, place the whip attachment on your stand mixer and whip the mixture on high. Place foil around the bowl's opening - *warm eggs whip up better.*

4. Once the meringue is whipped to stiff peaks, you can pipe or spread it on the cheesecake and torch the top. Enjoy!

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