

Key Lime Coconut & Almond Cheesecake Squares

Crust

½ cup cold butter or margarine

3 ⅓ cups or 500 grams oatmeal cookie mix (Betty Crocker or Quaker Oats)

Filling

3 packages (250 grams each) cream cheese

1 cup sugar

1 teaspoon vanilla

3 eggs

1 can (300 ml) sweetened condensed milk (not evaporated)

¾ cup Key lime juice

2 teaspoons grated lime peel

2 tablespoons flour

green food colouring (optional)

Topping

¾ cup reserved cookie crust crumbs

¾ cup coconut

¾ cup slivered almonds

- Heat oven to 350°F. Spray 13x9-inch pan with cooking spray or 3 individual tin foil containers. (7 5/16 X 5 x 3" High)
- In medium bowl, cut butter into cookie mixture using pastry blender or fork, until mixture is crumbly. Reserve ¾ cup mixture for topping. Press remaining mixture in bottom of pan or pans. Bake 10 minutes.
- Meanwhile, in large bowl, beat cream cheese, sugar, and vanilla with electric mixer on medium speed until smooth. Beat in eggs one at a time, mixing well after each addition. Stir in condensed milk, key lime juice, lime peel, and flour. Add a few drops of green food colouring if you wish. Pour filling mixture over crust(s).
- In medium bowl, mix reserved cookie crumbs, coconut and nuts. Sprinkle evenly over top of filling. Bake 30 to 35 minutes or until light golden brown and mixture is set. Cool 1 hour or until completely cooled. Refrigerate at least 4 hours before serving. Store covered in refrigerator.