

Key Lime Cheesecake www.easy-cake-recipes.com

Ingredients:

- 1 1/2 cups finely ground graham cracker crumbs
- 2 T white sugar
- 6 T unsalted butter, melted
- 3 (8-ounce) packages of softened cream cheese
- 3/4 cup white sugar
- 1 cup sour cream
- 3 T all-purpose flour
- 4 eggs
- 2/3 cup key lime juice
- 1 teaspoon vanilla extract

Instructions:

For the crust:

- Combine the graham cracker crumbs and 2 tablespoons of sugar in a bowl.
- Add the melted butter and blend until the crumbs are wet.
- Pat this mixture into a lightly greased 10-inch springform pan.
- Bake the crust in a preheated 375° oven for 8 minutes.
- Remove from oven and place on a rack to cool.

For the cake:

- Beat the cream cheese and 3/4 cup of sugar until smooth.
- Add the eggs (one at a time) and mix well.
- Add the sour cream, flour, lime juice and vanilla. Beat until smooth. (Optional--add 2 drops food coloring for a green tint)
- Pour the filling over the crust.
- Bake the cheesecake in the preheated oven for 15 minutes, then reduce the temperature to 250° F (120 °C) and bake for 50 to 55 minutes longer, or until the center is barely set.

Let the cheesecake cool on a rack, then chill it, covered, overnight. Remove the cheesecake from the pan and transfer it to a cake stand. Garnish with 8 oz. cool whip, grated lime rind and thin slices of lime.

Some important things to always keep in mind when you're baking key lime cheesecake recipes or all cheesecakes recipes for that matter:

- 1) all your ingredients should be at room temperature!
- 2) combine everything on low or medium speed (do not over mix)!
- 3) a water bath keeps the filling uncurdled'
- 4) running the tip of a sharp knife around the top edge right after baking, plus cooling to room temperature before refrigerating is supposed to keep it from cracking.
- 5) If you follow these tips I guarantee that they'll work!