

## CheesecakeKeyLime.txt

### Key Lime CheeseCake:

1 cup Key Lime Curd (see below)

Crust - finely chopped walnuts to cover the bottom of pan for gluten free crust

### Ingredients

2 packages ( 8 ounces each) cream cheese, softened

1/2 cup powdered sugar or sugar substitute

1/4 cup granulated sugar or sugar substitute

2 medium eggs

1 tablespoons grated lime peel (or Key Lime juice)

1 tablespoons lime juice (Key Lime juice)

1 tablespoons corn starch

1/2 cup sour cream

### Directions

Prepare Key Lime Curd and Lime Crust

Heat oven to 425 degrees

Beat cream cheese and sugars in large bowl with electric mixer on medium speed until smooth. Beat

in eggs, one at a time, on low speed just until well blended. Beat in lime peel, lime juice and

cornstarch. Fold in sour cream until blended. Pour over nut crust.

Bake 47 to 52 minutes or until center is set and top is golden. Cool in pan on wire rack 15 minutes.

Run metal spatula along side of cheesecake to loosen. Refrigerate uncovered about 3 hours or until chilled.

Spread Key Lime Curd over top of cheesecake. Refrigerate any remaining dessert.

### Key Lime Curd

1 cup sugar (or sugar substitute)

1 tablespoon finely shredded lemon (or lime) peel

1 cup key lime juice

3 tablespoons firm butter, cut up

3 large eggs, slightly beaten

Mix sugar, lemon peel and juice in heavy 1/2 quart saucepan with wire whisk.

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Stir in butter and eggs.

Cook over medium heat about 8 minutes, stirring constantly, until mixture thickens and coats back of spoon (do not boil). Spread over cheesecake