



Key Lime Cheesecake

(adapted from Bon Appétit magazine, 2006. as found on epicurious.com)

Serves 8

- 2 ½ cups graham cracker crumbs
- 1 stick unsalted butter, melted
- Three 8 ounce packages cream cheese at room temperature
- 1 ½ cups sugar
- 1 ⅛ cups Key lime juice (fresh or bottled)
- ¾ cups sour cream
- ¾ teaspoon vanilla
- 3 tablespoons flour
- ¼ teaspoon salt
- 5 large eggs

Mix together the graham cracker crumbs and melted butter, then press into the bottom of a 9" springform pan. Bake at 350 degrees for about 8 minutes. Remove from the oven and let cool. Beat the cream cheese with an electric mixer until fluffy. Gradually add the sugar and beat well. Add the lime juice, sour cream and vanilla and beat until smooth. Mix in flour and salt, scraping down the sides of the bowl until all the ingredients are well incorporated. Add the eggs and mix well. Pour the filling into the crust. Place the springform pan in a larger baking pan that is filled with water that reaches about half way up the springform pan. Bake about 1 hour and 20 minutes or until the middle of the cheesecake jiggles slightly but isn't gooey. Remove and cool completely on a rack. Cake will continue to set as it cools. Chill in the refrigerator at least eight hours before serving.