

Key Lime Cheesecake (Baked)

Source: Cheesecake Extraordinaire, Mary Crownover, pp.66-67

Possible Additional/Alternate Source: <https://www.cookingclassy.com/key-lime-cheesecake/>

Crust

3/4 cup all-purpose flour
2 1/2 tbsp sugar
1 large egg, lightly beaten
1/4 cup butter, softened
1/2 tsp vanilla extract

In a medium bowl, stir together flour and sugar. Add egg, butter, and vanilla extract. Beat with an electric mixer until combined. Press dough evenly onto the bottom of a 9-in springform pan.

Bake at 350 for 12 to 15 minutes or until lightly browned. Remove from oven and set aside.

(Notes: I do not trust this crust recipe. Consider using the thicker graham-cracker crust from Cook's Illustrated instead.)

Key Lime Filling

24 oz cream cheese
3/4 cup sugar
5 tbsp sour cream
5 tsp flour
4 eggs
1 egg yolk
1/2 cup frozen limeade concentrate, thawed
1/4 cup lime juice
1 tsp vanilla extract

In a large bowl, combine cream cheese, sugar, sour cream, and flour. Beat in stand mixer until smooth. Add eggs and egg yolk, one at a time, beating well after each addition. Beat in limeade concentrate, lime juice, and vanilla extract. Pour cream cheese mixture over cooled crust.

Bake at 350 for 15 minutes. Lower the temperature to 200 and bake for 70 minutes, or until the center no longer seems wet or shiny. Remove the cake from the oven and run a knife around the inside edge of the pan.

(Notes: "Frozen Limeade Concentrate" seems like a cheap shortcut. Why not just use sugar, lime juice, and steeped lime zest to get a similar result? Should research alternatives. Possibly derive from the no-bake key lime cheesecake recipe.)

Honey Lime Glaze

1/2 cup frozen limeade concentrate, thawed

4 tsp lime juice

1 tbsp cornstarch

1 tbsp honey

1 tsp lime zest

In a small saucepan, stir together limeade concentrate, lime juice, cornstarch, honey, and lime zest. Cook, stirring constantly, until thickened and bubbly. Cook and stir for 2 minutes more. Pour over cheesecake.

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