

## KEY LIME CHEESE CAKE

### **Crust**

3/4 cup flour  
2-1/2 T. sugar  
1 egg, lightly beaten  
1/4 cup butter or margarine, softened  
1/2 tsp. vanilla extract

### **Filling**

3 8-ounce packages cream cheese, softened  
3/4 cup sugar  
5 T. 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  
2 or 3 drops green food coloring

### **Glaze**

1/2 cup frozen limeade concentrate, thawed  
4 tsp. lime juice  
1 T. cornstarch  
1 T. honey  
1 tsp. finely shredded lime peel  
very thin fresh lime slices

### **Notes:**

1. Bottled key lime juice, found in the baking section at the supermarket, gives excellent results. Otherwise, regular lime juice works fine.  
2. I thought it better to chill the cheesecake overnight, so I could remove it from the pan before adding the glaze; that way, the glaze could run down the sides. Then I chilled it for a while before adding the garnish.  
3. Of all the cheesecake recipes I have, this is the only one I don't make with reduced fat cream cheese. The texture doesn't come out right unless I use the full-strength stuff.  
(HINT: To remove from pan, remove and lift off sides of springform pan. Cover a plate tightly with plastic wrap, and place, plastic wrap side down, over top of cheesecake. Invert, lift off bottom of pan, place serving plate over bottom of cheesecake, invert again, and lift off plate with plastic wrap. Don't worry if surface of cheesecake is damaged a bit, just smooth it out if necessary, and trust the glaze to cover it.)

### **Crust**

1. In a medium bowl, stir together flour and sugar.  
2. Add egg, butter or margarine, and vanilla extract.  
3. Beat with an electric mixer until well combined.  
4. With generously greased fingers, press dough evenly onto bottom of a greased 9-inch springform pan.  
I always like to line the bottom with parchment paper. It makes removal from the pan (see below) far easier.  
5. Bake at 350°F. for 12 to 15 minutes or until lightly browned. Remove from oven and set aside.

### **Filling**

1. Combine cream cheese, sugar, sour cream, and flour in large mixer bowl. Beat at medium speed until smooth.  
2. Add eggs and egg yolk, one at a time, beating well after each addition.  
3. Beat in limeade concentrate, lime juice, vanilla extract, and food coloring. Pour mixture over crust.  
4. Bake at 350°F. for 15 minutes. Lower the temperature to 200°F. and bake for 1 hour and 10 minutes or until the center no longer looks wet or shiny. Remove from oven and run a knife around the inside edge of the pan.

### **Glaze**

1. In a small saucepan stir together limeade concentrate, lime juice, cornstarch, honey, and lime peel.  
2. Cook and stir until thickened and bubbly. Cook and stir 2 minutes more.  
3. Pour over cheesecake. Garnish with lime slices.  
4. Chill until serving time.