

KEY LIME CHEESECAKE

Ingredients

- 125g digestive biscuit crumbs
- 85g butter, melted
- 680g cream cheese, softened
- 200g caster sugar
- 1 tablespoon cornflour
- 3 eggs
- 1 tablespoon grated lime zest
- 160ml key lime juice



Serves: 12

Method

Prep:25min › Cook:1hr › Extra time:1hr chilling › Ready in:2hr25min

1. Preheat oven to 150 C / Gas 2. Combine digestive biscuit crumbs with melted butter. Press into the base and partially up the sides of a 23cm loose-bottomed cake pan or springform tin. Place in the fridge to chill and set.
2. In a large bowl, use an electric mixer to beat cream cheese, sugar, lime peel, and cornflour until smooth and fluffy. Beat in eggs one at a time, blending just until smooth. Add key lime juice with mixer on low. Finish mixing by hand. Do not overbeat, or cake will crack during baking. Pour the mixture on top of prepared biscuit base.
3. Bake in preheated oven for 55 to 65 minutes, or until set. To minimise the cheesecake from cracking, place a shallow roasting tray half full of hot water on a lower rack during baking.
4. Turn oven off, but let cheesecake remain in the oven for 30 more minutes with the door open a few inches.
5. Remove from oven. Store in fridge overnight. It will keep for up to 3 days in the fridge