

Key Lime Cheesecake - Creamy, Tangy, and Totally Refreshing

Bright, zesty, and as smooth as silk, this



OVEN
325°F

TIME
10 min

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INGREDIENTS

For the Crust:

1½ cups graham cracker crumbs

... cup granulated sugar

5 tbsp unsalted butter, melted

For the Cheesecake Filling:

16 oz cream cheese, softened

¾ cup granulated sugar

2 large eggs

1 tsp vanilla extract

... cup fresh key lime juice

1 tbsp key lime zest

For the Topping:

¾ cup heavy whipping cream

2 tbsp powdered sugar

¾ tsp vanilla extract

Key lime slices, for garnish

How to Make Key Lime Cheesecake:

Tips for Success:

Room temperature cream cheese ensures a smooth, lump-free filling.

Don't overbake-cheesecakes continue to set as they cool. A slight wobble in the middle is perfect.

Chill thoroughly. This is a must for texture and flavor development.

Use fresh key limes if available-their flavor is more floral and less bitter than regular limes.

Serving Suggestions & Pairings:

A chilled No-Bake Oreo Cream Pie to contrast the citrus with chocolate

A playful Ice Cream Sandwich Cake for summer parties

Or, for a minty, refreshing end to a tropical meal: Grasshopper Pie

Storage Tips:

Fridge: Store covered in the refrigerator for up to 4 days.

Freezer: Freeze slices tightly wrapped for up to 2 months. Thaw in the fridge overnight.

Make Ahead: Make 1-2 days in advance for best flavor and set.

More Sweet Treats You'll Love:

Brownie Batter Dip - chocolate indulgence meets easy prep

Easter Cookies Everyone Will Be Talking About - playful and perfect for any celebration

Grasshopper Pie - minty, creamy, and ridiculously satisfying

Final Thoughts:

DIRECTIONS

1. Prep the PanPreheat your oven to 325°F (163°C). Grease a 9-inch springform pan with butter or baking spray.
2. Make the CrustIn a medium bowl, combine graham cracker crumbs, granulated sugar, and melted butter. Press the mixture evenly into the bottom of the prepared pan. Bake for 10 minutes, then let it cool while you prepare the filling.
3. Prepare the FillingBeat the softened cream cheese and sugar together until completely smooth and creamy. Add eggs one at a time, beating well after each addition. Stir in vanilla, key lime juice, and zest.
4. Bake the CheesecakePour the filling over the cooled crust and smooth the top. Bake for 40-45 minutes, or until the center is mostly set but still slightly jiggly. Cool at room temperature, then refrigerate for at least 4 hours or overnight.
5. Make the Whipped ToppingWhip the heavy cream, powdered sugar, and vanilla extract in a chilled bowl until soft peaks form.
6. Decorate & ServeSpread or pipe the whipped cream over the chilled cheesecake. Garnish with key lime slices or extra zest. Slice and serve!
7. Tips for Success: Room temperature cream cheese ensures a smooth, lump-free filling.
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9. Chill thoroughly. This is a must for texture and flavor development.
10. Use fresh key limes if available-their flavor is more floral and less bitter than regular limes.

11. **Serving Suggestions & Pairings:** This cheesecake is perfect as a stand-alone dessert, but you can make a spread with:
12. **A chilled :** No-Bake Oreo Cream Pie to contrast the citrus with chocolate
13. **A playful :** Ice Cream Sandwich Cake for summer parties
14. **Or, for a minty, refreshing end to a tropical meal:** Grasshopper Pie
15. **Want to keep the tropical vibe going?** Pair it with a sparkling limeade or a citrusy mojito mocktail.
16. **Storage Tips: Fridge:** Store covered in the refrigerator for up to 4 days.
17. **Freezer:** Freeze slices tightly wrapped for up to 2 months. Thaw in the fridge overnight.
18. **Make : Ahead:** Make 1-2 days in advance for best flavor and set.
19. **More Sweet Treats You'll Love:** If citrus and creamy textures are your jam, try these favorites next:
20. **Brownie : Batter Dip -** chocolate indulgence meets easy prep
21. **Easter : Cookies Everyone Will Be Talking About -** playful and perfect for any celebration
22. **Grasshopper : Pie -** minty, creamy, and ridiculously satisfying
23. **Final Thoughts:** This Key Lime Cheesecake brings the perfect balance of tangy citrus and sweet creaminess, wrapped in a crisp graham cracker crust and topped with dreamy whipped cream. It's a dessert that feels both fancy and fun, with flavor that pops and a texture that melts in your mouth.
24. **Try it for your next brunch, barbecue, or birthday and** prepare to wow your guests-or just yourself.
25. **If you bake this cheesecake, I'd love to see your take!** Tag your photos, leave a review, or follow along at ChefManiac for more irresistible desserts.

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