

Refreshing Lime Mousse Cheesecake - The Ultimate No-Bake Summer Treat

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OVEN
350°F

TIME
10 min

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INGREDIENTS

For the Crust:

1 1/2 cups graham cracker crumbs
... cup granulated sugar
1/2 cup unsalted butter, melted

For the Lime Mousse:

1 cup lime juice (about 4-5 limes)
1 tablespoon lime zest
1 cup granulated sugar
4 large egg yolks
... cup cornstarch
1 cup heavy cream
1 teaspoon vanilla extract

For the Cheesecake Filling:

2 cups cream cheese, softened

Toppings:

Fresh blackberries
Fresh mint leaves
Extra lime zest, for garnish

DIRECTIONS

1. Prepare the Crust: Preheat oven to 350°F (175°C). In a bowl, mix graham cracker crumbs, sugar, and melted butter. Press firmly into the base of a 9-inch springform pan. Bake for 10 minutes, then cool completely.
2. Make the Lime Mousse: In a saucepan, whisk together lime juice, lime zest, sugar, egg yolks, and cornstarch. Cook over medium heat, stirring constantly until the mixture thickens and just begins to boil. Remove from heat and allow to cool completely. Meanwhile, whip the heavy cream and vanilla until stiff peaks form. Gently fold the cooled lime mixture into the whipped cream.
3. Prepare the Cheesecake Layer: In a separate bowl, beat cream cheese and sugar until smooth. Stir in vanilla until fully combined.
4. Assemble the Cheesecake: Spread the cheesecake filling evenly over the cooled crust. Top with the lime mousse, spreading gently to smooth. Cover and refrigerate for at least 4 hours, or overnight for best results.
5. Garnish and Serve: Top with fresh blackberries, mint, and extra lime zest. Slice, serve, and enjoy every creamy, zesty bite!

SWAPS & NOTES

Use vanilla wafers or crushed shortbread.

Limes: Freshly squeezed juice is key-bottled lime juice just doesn't compare.

Use store-bought lemon curd for the mousse base.

Switch up berries: Raspberries or strawberries also pair beautifully with lime. ??? Instructions 1.

TIPS FOR SUCCESS

Cool everything completely before layering to avoid sogginess or collapse.

Use room temperature cream cheese for a lump-free filling.

Run your knife under warm water between cuts.

Chill overnight for the best texture-worth the wait! ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/refreshing-lime-mousse-cheesecake-the-ultimate-no-bake-summer-treat/>