

Refreshing Lime Mousse Cheesecake: The Ultimate Zesty Summer Dessert

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OVEN
350°F

TIME
10 min

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INGREDIENTS

The Crust:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, melted

The Lime Mousse Layer:

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

The Cheesecake Filling:

- 2 cups cream cheese, softened to room temperature

Garnishes:

- Fresh blackberries
- Fresh mint leaves
- Additional lime zest

DIRECTIONS

- 1.** Prepare the Crust: Preheat your oven to 350°F (175°C). In a medium bowl, combine the graham cracker crumbs, 1/4 cup sugar, and melted butter. Mix until it feels like wet sand. Press the mixture firmly into the bottom of a 9-inch springform pan. Bake for 10 minutes to set the crust, then remove and let it cool completely on a wire rack.
- 2.** Craft the Lime Mousse Base: In a medium saucepan, whisk together the lime juice, zest, 1 cup of sugar, egg yolks, and cornstarch. Cook over medium heat, stirring constantly. You want the mixture to thicken until it coats the back of a spoon and just starts to boil. Once thick, remove from heat and let it cool completely. (Pro tip: Place a piece of plastic wrap directly on the surface to prevent a skin from forming).
- 3.** Whip the Mousse: In a large chilled bowl, whip the heavy cream and 1 teaspoon of vanilla extract until stiff peaks form. Gently fold your cooled lime mixture into the whipped cream. Use a spatula and a "cut and fold" motion to keep the air in the mousse.
- 4.** Create the Cheesecake Filling: In a separate bowl, beat the softened cream cheese and the remaining 1 cup of sugar until the mixture is silky smooth. Stir in the remaining teaspoon of vanilla extract.
- 5.** Assemble and Chill: Spread the cream cheese filling evenly over the cooled graham cracker crust. Top this with the lime mousse layer, smoothing the top with an offset spatula. Cover the pan and refrigerate for at least 4 hours, though overnight is best for the cleanest slices.

6. The Grand Finale: Before serving, garnish with fresh blackberries, mint leaves, and a final dusting of lime zest.

SWAPS & NOTES

The Citrus: If you can't find standard Persian limes, Key Limes are a fantastic swap, though you'll need to juice many more of them!

Swap the graham crackers for crushed ginger snaps or even these easy coconut macaroons pulsed into crumbs for a tropical

flair.

Dairy-Free: You can use plant-based cream cheese and heavy whipping cream alternatives, though the setting time in the fridge may need to be longer.

Sugar: If you prefer a less sweet dessert, you can reduce the sugar in the filling by 1/4 cup without affecting the structure.

TIPS FOR SUCCESS

Room Temp Ingredients: Ensure your cream cheese is truly softened.

If it's cold, you'll end up with tiny lumps in your filling that are impossible to whisk out.

Juice Wisely: Always zest your limes before you juice them.

It is much harder to zest a squished lime!

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

Original recipe: <https://chefmaniac.com/refreshing-lime-mousse-cheesecake-the-ultimate-zesty-summer-dessert/>