

Ingredients

FOR THE CRUST

Coconut Oil Spray, for pan
12 Graham Crackers, finely crushed
8 TBS Butter, melted
1/4 cup + 2 TBS Sugar
2 tsp Lime Juice Powder
Pinch Salt

FOR THE FILLING

32 oz Cream Cheese, softened
1 cup Sugar
4 large eggs
1/4 cup Sour Cream
1 tsp pure Vanilla Extract
6 TBS Lime Juice
Zest of 1 Lime
3 TBS All-Purpose Flour
Pinch Salt

FOR THE TOPPING

1/2 tsp Gelatin
4 tsp Cold Water
3/4 cup Whipping Cream, 36%
4 oz Cream Cheese
1/4 cup Sour Cream
1 1/4 tsp Lime Juice Powder
2 Tbs Fresh Squeezed Lime Juice
1/4 cup + 2 TBS Powdered Sugar

TO SERVE

1 cup Whipped cream
1 tsp Lime Juice Powder
1/4 cup Powdered Sugar
Lime zest
Lime Wedges



Preheat oven to 325°F

Make the crust: In a large bowl, mix together graham cracker crumbs, melted butter, sugar, and salt until totally combined. (Mixture should resemble wet sand.) Press into the bottom and up sides of the prepared pan. Bake for 8 minutes and remove the pan to let cool.

Make the filling: In a large bowl using a hand mixer (or in the bowl of a stand mixer), beat cream cheese and sugar until no lumps remain. Add eggs, one at a time, then stir in sour cream, vanilla, lime juice, flour, lime zest, and salt. Pour mixture over crust and smooth top with a rubber spatula.

Wrap the bottom of the pan in aluminum foil and place in a large roasting pan. Pour in enough boiling water to come up halfway in the baking pan.

Bake until center of cheesecake only slightly jiggles, about 1 hour 30 minutes. Turn off heat, prop open oven door, and let cheesecake cool in the oven, 1 hour.

Remove foil and refrigerate cheesecake until completely chilled, at least 5 hours, and up to overnight.

Make the topping: Add gelatin to a small cup and mix it with the cold water and let stand. In a small bowl, add the sour cream and cream cheese. Using a hand mixer or a stand mixer, blend smoothly with no lumps. Add the heavy cream, lime juice powder, lime juice, and powdered sugar. Mix until completely combined. Next, heat the gelatin in the microwave until liquid, about 10 seconds. Add the liquid gelatin mixture and completely combine. The topping should be pourable. If it is still a little stiff, add a tablespoon of additional cream to help it pour. Next, pour on top of the cheesecake to a thickness of about 1/4 inch. It should be a continuous layer. Place in the refrigerator for about 30 minutes or until the topping has set.

Add the heavy cream to a mixing bowl and combine with the lime juice powder and powdered sugar. Using a hand whisk or a whisk attachment on your mixer, whisk until the cream is at the stiff peak stage. Taste and adjust if necessary. Add the whipped cream to a piping bag with the desired tip. When ready to serve, pipe around the edges of cheesecake with whipped cream, and garnish with lime zest and slices.

