

De Lime in De Coconut Cheesecake

By mary winecoff on March 21, 2010

★★★★☆ 5 Reviews



Prep Time: 10 mins

Total Time: 1 hrs 25 mins

Servings: 16

Ingredients

Crust

- 1 cup graham cracker crumbs
- 1/2 cup sweetened flaked coconut
- 3 tablespoons sugar
- 1 teaspoon grated lime zest
- 3 tablespoons butter, melted

Filling

- 4 (8 ounce) packages cream cheese, softened
- 4 eggs
- 1 (15 ounce) cans sweetened cream coconut milk
- 1/2 cup sour cream
- 2 teaspoons grated lime rind
- 1/4 cup fresh lime juice
- 1 teaspoon vanilla extract

Directions

1. Preheat oven to 325 degrees.
2. Crust: Combine all ingredients in the bowl of a food processor. Process until just blended. Press in bottom and about 1/2 inch up the sides of a 10 inch spring form pan.
3. Filling: Place cream cheese in a large bowl and beat with a mixer at medium high speed until smooth. Reduce speed to low and add eggs, 1 at a time, beating well.
4. Add remaining filling ingredients and beat well, scraping bottom and sides of the bowl occasionally. Scrape filling into crust.
5. Bake 75 to 90 minutes, until center jiggles slightly when pan is tapped. Remove from oven and run a knife around inside of pan. Cool to room temperature on a wire rack. Cover with plastic wrap and refrigerate overnight.
6. Garnish with whipped cream and lime wedges, if desired.



Photo by Annacia