



Key Lime White Chocolate Cheesecake

JULIE PUTNIK

GRAHAM CRACKER CRUST

1 1/2 c graham cracker crumbs
5 tbsp butter, melted

Combine graham cracker crumbs and butter in a bowl until well mixed. Press evenly into and up the side of a lightly buttered, 10 inch springform pan. Chill for 1 hour.

CHEESECAKE FILLING INGREDIENTS

8 oz white chocolate, finely chopped
1/2 c heavy cream
24 oz cream cheese, softened
1-1/2 c sugar
4 eggs, room temp
1/3 c fresh key lime juice
1 tsp vanilla extract
1/4 c white rum (optional)

KEY LIME GLAZE INGREDIENTS

2 c powdered sugar
1/4 c key lime juice
1 tsp vanilla extract

INSTRUCTIONS

Combine the white chocolate and cream in the top of a double boiler. Heat over hot water until the chocolate melts, stir frequently. Cool for 10 minutes, stirring occasionally.

Beat the cream cheese and sugar at high speed in a large mixing bowl for 1 minute or until light and fluffy. Add the cooled white chocolate mixture and beat until blended. Beat in the eggs 1 at a time. Add the key lime juice, vanilla and optional rum and beat until blended.

Pour into chilled crust. Bake at 350 degrees for 45-50 min or until barely set at center. Cool completely. Chill for 8 hours or longer. Whisk together glaze ingredients and refrigerate. Drizzle glaze over individual slices when serving.

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