

# KEY LIME CHEESECAKE

## For Chaz

This cheesecake or “pie” has become incredibly popular for family holiday dinners. My cousin is borderline-obsessed with it – if left to his own devices he’d probably polish off an entire cheesecake in one sitting. Whenever I know he’ll be visiting from out of town, I make sure I have one of these baked and ready to contribute. The most recent visit I had with him yielded an amusing exchange:

“Wow! You actually brought it! I didn’t think you would!”

“If you wanted him to bring a pie, why didn’t you just ask him?”

“I wanted to ask, but since he gave me the recipe before I thought he’d just respond with ‘make it yourself!’”

When Charles thinks of me, my key lime “pie” comes to mind; when I think of the dessert, I immediately think of him. He shouldn’t feel bad about requesting it; I’m always happy to make a dish that brings that much joy to someone – especially for the closest relative I have to a brother!

- 1 Preheat oven to 350 °F. Line a 9” springform pan with parchment paper.
- 2 Using a food processor, pulse half of the graham crackers into a fine crumb. Pulse the other half into a slightly larger crumb.
- 3 In a mixing bowl, combine **Crust** ingredients. Pour into the pan. Using a drinking glass, press and twist gently to compact the crust into an even layer. Bake for 10 minutes.
- 4 Meanwhile, in a separate mixing bowl, beat **Filling** ingredients until homogenous. Pour over crust and bake until the filling has set, about 18–20 minutes.
- 5 Sprinkle zest generously over the pie. Rest at room temperature for 2 hours.
- 6 Refrigerate overnight before serving.



### Crust

- 150 g graham crackers
- 85 g butter, melted
- 55 g caster sugar

### Filling

- 110 g cream cheese, at room temperature
- 400 g condensed milk
- 4 egg yolks
- 120 ml key lime juice\*
- 1 pinch salt

### Garnish

- 1 lime’s zest

\* Do not substitute regular lime juice.