

Gluten Free Lime Cheesecake

Recipe By Pamela Reiss



Cooking and Prep:  2 h

Serves:  12

No Allergens

Preference: Dairy

Difficulty: Medium

Occasion: Passover, Shavuot

Diet: Gluten Free

Source: Whisk by Ami

Magazine

Ingredients (12)

Crust

- 1 and 1/4 cups finely ground almonds
- 1/4 cup sugar
- 1/8 teaspoon salt
- 1/2 teaspoon **Gefen Vanilla**
- 1 large egg white or 3 tablespoons **Haddar Egg Whites**

Cheesecake

- 2 pounds cream cheese, softened
 - 1 and 1/4 cups sugar
 - 1/4 teaspoon salt
 - 1 teaspoon Gefen Vanilla
 - 4 large eggs
 - 1/2 cup heavy cream
 - 1 tablespoon lime zest and 6 tablespoons fresh lime juice
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Start Cooking

Prepare the Crust

1. Preheat the oven to 350 degrees Fahrenheit.
2. Prepare a 10-inch springform pan by wrapping a piece of aluminum foil over the base before placing it in the pan and snapping it shut. You should have a flat piece of foil on the inside bottom, with the edges coming out the bottom sides.
3. In a mixing bowl, combine the almonds, sugar, and salt. Add the vanilla and egg white, mixing until well combined. Pack the crust into the bottom of the springform pan, forming an even layer. Wet your hands if you find that the crust is sticking.
4. Bake for 20–25 minutes or until golden brown.

Prepare the Filling and Bake

1. Preheat oven to 350 degrees Fahrenheit.
2. Use the paddle attachment in a stand mixer, running on medium, to mix the cream cheese, sugar, and salt until smooth.
3. Add the vanilla and the eggs, one at a time and mix well. Stop the machine and scrape down the sides. Add the heavy cream and mix, then add the lime zest and lime juice and mix until combined. Pour the filling over the crust.
4. Bring three to four cups of water to a boil in a kettle.
5. Take two sheets of aluminum foil and place the springform pan on top of the sheets. Bring

the aluminum up the sides of the pan, then place the pan and foil inside a large roasting pan. Pour enough hot water into the roasting pan so that it comes halfway up the sides of the springform pan. Carefully place in the center of your oven and bake for 55–70 minutes or until the cheesecake is set — it should be firm when you touch it gently in the center. Remove from the oven and let cool.

6. Refrigerate until ready to serve. Run a knife with a thin blade around the edge of the cake to loosen it from the sides, and then carefully open and remove the pan. Serve as it is or with some lightly sweetened whipped cream.