

## THE WAY THE COOKIE CRUMBLES



### **Key Lime Cheesecake** (from Bon Appétit via epicurious)

I used Key limes, but you can certainly use regular (Persian) limes instead.

The recipe calls for an 8- or 8½-inch round springform pan, but if you only have the more common 9-inch springform pan, you can certainly use that. I made a half recipe, split between a 5-inch round pan and a 3.5-inch round pan.

#### Crust:

12 whole graham crackers  
¼ cup (1.75 ounces) sugar  
¼ teaspoon table salt  
½ cup (1 stick) unsalted butter, melted

#### Lime custard:

6 large egg yolks  
¾ cup (5.25 ounces) sugar  
6 tablespoons fresh Key lime juice  
1 teaspoon grated Key lime zest

#### Filling:

2 (8-ounce) packages cream cheese, room temperature  
⅔ cup (4.67 ounces) sugar  
¼ teaspoon table salt  
2 large eggs, room temperature  
3 tablespoons fresh Key lime juice  
1 tablespoon grated Key lime zest

#### Topping:

1 (16-ounce container) sour cream  
3 tablespoons sugar

1. For the crust: Preheat the oven to 350 degrees. Spray an 8- to 8½-inch springform pan with nonstick spray. Wrap a layer of foil around the outside of the pan. Place the springform pan in a large baking pan with at least 2-inch sides. Bring 6 cups of water to a simmer; cover to keep warm.
2. In a food processor, process the graham crackers, sugar, and salt until evenly ground. Add the butter and pulse to combine, scraping the sides of the bowl as needed. Press the crumb mixture onto the bottom of the prepared pan. Bake until fragrant and browning slightly around the edges, about 10 minutes. Set aside to cool, maintaining the oven temperature.
3. For the lime custard: In the top of a double boiler or a heatproof bowl set over a saucepan of simmering water, whisk together the egg yolks, sugar, lime juice and zest. Cook, whisking frequently, until thick enough to coat the back of a spoon, about 8 minutes.

4. For the filling: In the bowl of a stand mixer fitted with the paddle attachment (or in a medium mixing bowl with a hand mixer), beat the cream cheese until smooth, about 1 minute. Add the sugar, salt, and lime zest; beat until light, about 2 minutes. Add the eggs one at a time, beating just until each addition is incorporated. Add the lime juice, blending well.

5. Scrape the lime custard over the crust, spreading it into an even layer. Spoon the cream cheese filling over the custard. Add enough of the hot water to the larger baking pan to come 1 inch up the sides of the cheesecake pan. Bake until the middle of the cheesecake is almost set, but not puffed and center moves slightly when pan is gently shaken, about 45 minutes.

6. For the topping: Stir the sour cream and remaining 3 tablespoons sugar in a medium bowl to blend.

7. Remove the hot cheesecake from the oven, leaving it in the baking pan. Carefully spoon the sour cream mixture over the hot cheesecake; let it set a few seconds to soften, then smooth it into an even layer. Bake the cheesecake for 10 more minutes. Transfer it to a wire rack to cool completely, then cover and refrigerate overnight. (Can be made 2 days ahead.) Release the pan sides from cheesecake; serve.