

Gluten Free No Bake Key Lime Cheesecake

By Val Curtis on BonBon Break

Ingredients

Crust:

1 box (7.5 oz) Pamela's Gluten Free Honey Grahams

1/2 cup pecans

1/4 cup brown sugar

3 tbsp butter (room temperature)

1 tsp cinnamon

Filling:

16 oz cream cheese (room temperature)

14 oz can sweetened condensed milk

3/4 cup key lime juice

1 tbsp + 1 tsp lime zest (we used two limes)

1/3 cup powdered sugar

1 cup heavy cream

1 tsp vanilla (Cooks is GF)

Whipped cream:

3/4 cup heavy cream

2 tbsp powdered sugar

1 tsp vanilla

Directions

Crust:

Heat oven to 350.

Grease 9" springform pan.

Place all ingredients in food processor.

Pulse until you get a shine, sticky and crumbly mix.

Pour into springform pan and press into corners and up the sides until firm.

Place in oven for 15 minutes. Remove and cool.

Filling:

Place all ingredients in large mixing bowl and mix using an immersion blender or hand mixer until the filling starts to thicken.

Pour into your crust and freeze on a flat surface for at least 4 hours.

Remove before eating. Amount of time depends on the consistency you desire.

Frozen - 20 minutes

Lightly frozen - 45 minutes

After that, it's up to you, but we've had it out for an hour and we could still cut through. I don't you, we love in the PNW and not Texas so temperatures and climate play a part.

Whipped cream:

Place in mixing bowl and whip with immersion blender until peaks form.

Pipe onto cheesecake or place a dollop on slices

Enjoy!

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