

Key Lime Cheesecake with Toasted Nut Crust

Norman's New World Cuisine
Norman Van Aken

Servings: 8
Can use any nut.

CRUST

1 cup graham cracker crumbs
3/4 cup almonds, toasted, ground
1/3 cup sugar
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/3 scant cup butter, melted

FILLING

3/4 cup sugar
2 tablespoons sugar
1 pound cream cheese
4 each egg, separated
1 cup sour cream
1/2 teaspoon vanilla extract
1/4 cup fresh key lime juice

To prepare the crust: Thoroughly combine all the ingredients in a 10-inch springform pan and press firmly to mold over the bottom and 2/3 the way up the sides.

Preheat the oven to 350 degrees.

To prepare the filling: Cream together 3/4 cup of sugar and the cream cheese in the bowl of an electric mixer. Add the egg yolks and mix for 5 minutes. When incorporated, add the sour cream and blend. Then add the vanilla and lime juice, and mix until blended.

In a separate mixing bowl, beat together the egg whites and remaining 2 tablespoons of the sugar until just stiff. Fold into the cream cheese mixture. Pour the filling into the prepared crust and bake in the oven for 1 hour and 10 minutes.

Remove the cheesecake from the oven and run a thin knife around the inside edges to loosen the cheesecake. Let rest for 10 minutes, and then carefully release the springform and allow to cool before serving.