

# Key Lime Cheesecake

Key limes are native to the Florida Keys (hence the name). Although it's called Key lime cheesecake, you can make this cheesecake with regular green limes, with equally delicious results!

**Preparation time:** 15 minutes

**Cooking time:** 20 minutes under high pressure

**Yield:** 6 servings

Approx. 16 squares graham crackers  
2 tablespoons butter  
1/2 cup plus 2 tablespoons sugar  
2 packages (8 ounces each) cream cheese, softened  
2 eggs  
2 Key or Persian limes  
2 1/2 cups water

1. Lightly butter a 7-inch springform pan.
2. Cover the outside bottom and sides with a single sheet of aluminum foil.
3. Place the graham crackers in a plastic bag and crush them into crumbs.
4. Melt the butter in a small saucepan on the stove.  
You can also melt the butter in a bowl in the microwave, if you prefer.
5. Add 3/4 cup graham cracker crumbs and 2 tablespoons sugar to the melted butter and combine.
6. Press the mixture into the bottom and 1 inch up the sides of the springform pan.
7. Zest the limes, then juice them.
8. In a large mixing bowl, mix the cream cheese and the remaining 1/2 cup sugar with an electric mixer on medium speed until fluffy.
9. Add the eggs, one at a time, mixing on low speed.
10. Add 3 tablespoons lime juice and 2 teaspoons lime zest and mix until well blended.
11. Pour over the crust.
12. Cover tightly with aluminum foil.
13. Place a metal trivet or rack in the pressure cooker.
14. Pour in the water.
15. Fold a 24-inch length of foil in half lengthwise.
16. Center the pan on the foil sling and carefully lower it into the pressure cooker, folding the ends of the sling down on top of the pan.
17. Cover the pressure cooker and bring to high pressure over high heat.
18. Lower the heat to stabilize the pressure.
19. Cook for 20 minutes.
20. Remove from the heat and let sit undisturbed for 10 minutes.
21. Release any remaining pressure with a quick-release method.
22. Unlock and remove the cover.
23. Remove the cheesecake from the pressure cooker by pulling up on the ends of the aluminum foil sling.  
Remove and discard all foil.
24. Cool to room temperature before refrigerating overnight.
25. Before serving, carefully remove the sides of the springform pan.

**Per serving:** Calories 469 (From fat 301); Fat 33g (Saturated 20g); Cholesterol 164mg; Sodium 336mg; Carbohydrate 35g (Dietary fiber 1g); Protein 9g.