

Cherry Lime Cheesecake

A refreshing and tangy cheesecake with a lime filling, a pistachio crust, and topped with a homemade sour cherry pie filling. Perfect for a summer treat.

PREP TIME: 50 minutes

COOK TIME: 1 hour 15 minutes

CRUST:

1 1/2 C crushed pistachios
1/4 C sugar

6 T melted butter

CHEESECAKE FILLING:

3 pkg (8 oz each) cream cheese, softened
1 C sugar
1 t vanilla extract
3 lg eggs

1/2 C sour cream
1 C lime juice (from Persian limes)
1 T lime zest

TOPPING:

2 C pitted sour cherries (Queen Anne or
Ranier)
1/2 C sugar
2 T cornstarch

1/4 C water
1 T lemon juice
2 T brewed Dewy Cherry tea, cooled

PREHEAT THE OVEN to 325°F.

MIX THE CRUST INGREDIENTS in a bowl until well combined. Press the mixture into the bottom of a 9-inch springform pan.

BAKE THE CRUST for 10 minutes, then let it cool.

BEAT THE CREAM CHEESE and sugar together until smooth. Add the vanilla extract and mix well.

ADD THE EGGS one at a time, beating well after each addition.

BLEND IN THE SOUR CREAM, lime juice, and lime zest until the mixture is smooth and creamy.

POUR THE FILLING over the cooled crust.

BAKE THE CHEESECAKE for 1 hour and 15 minutes, or until the center is set.

COOL THE CHEESECAKE to room temperature, then refrigerate for at least 4 hours or overnight.

COMBINE THE CHERRIES, sugar, cornstarch, water, Dewy Cherry tea, and lemon juice in a saucepan. Cook over medium heat until thickened.

COOL THE CHERRY FILLING before spreading it over the cheesecake.

NOTES: Persian Limes are the traditional limes commonly found in grocery stores. However, you can substitute Key Limes in place of Persian Limes if you prefer that flavor.