

Please note: I made a couple changes. I do not own a springform pan, so I baked it in a long 9 x 13" pyrex baking dish. The day I intended to serve it, I put the curd on top of the cheesecake, rather than trying to put it on as I served it.

Lemon-Lime Cheesecake (Shirley Stutz)

Toasted Coconut Crust OR Wafer Crumb Crust:

(depends on if allergies to coconut)

(I used the coconut and that was wonderful)

2 cups shredded coconut OR 2 cups of wafer crumbs

2 tbsp sugar

2 tbsp butter OR more if using wafer crumbs

1/2 tsp grated lemon peel

toss together wafer crumbs/sugar/ butter and peel. Spread evenly in lightly greased 10" springform pan, patting down lightly. Bake in preheated 350 degree oven for 10 - 12 minutes or until lightly toasted around edges.

Cream Cheese Filling:

3 - 250 g pkg Philadelphia Cream Cheese (room temperature)

(I interpreted this as 3 large Ph. Cr. Ch.)

1 cup sugar

4 eggs

1 tsp grated lemon peel

2 tbsp lemon juice

1 tbsp lime juice

pinch salt

Work cheese in electric mixer until fluffy and smooth. Blend in sugar, then eggs, one at a time. Add peel, juices and salt. Pour over toasted crust, smoothing the top. Return to 350 degree oven for 35 minutes or until firm almost to the center. Remove from oven. Set cake pan on rack to cool completely. Run a knife around the cheesecake filling when cooled a bit.

Lemon-Lime Curd Topping:

2 eggs

3/4 cup sugar

1 1/2 tsp coarsely grated lemon and lime peel

1/4 cup lemon juice

2 tbsp lime juice

2 tbsp butter

shredded coconut or strips of candied lemon/lime peel for garnish.

Whisk eggs until foamy. Combine with sugar, grated peel, juices and butter in a heavy non-aluminum saucepan. Cook over medium/low heat, stirring frequently, or whisking if necessary, until smooth, honey-like and thickened, about 6 - 8 minutes. Remove from heat to cool. If making Curd Topping ahead of time, store in airtight container in refrigerator. Just before serving, spread in an even layer on cheesecake. Makes 10 - 12 servings