

No-Bake Key Lime Pie Cheesecake

Text and Photos (c) by Alice Alfonsi,
who writes [The Coffeehouse Mysteries](#) as
[Cleo Coyle](#) with her husband, Marc Cerasini.

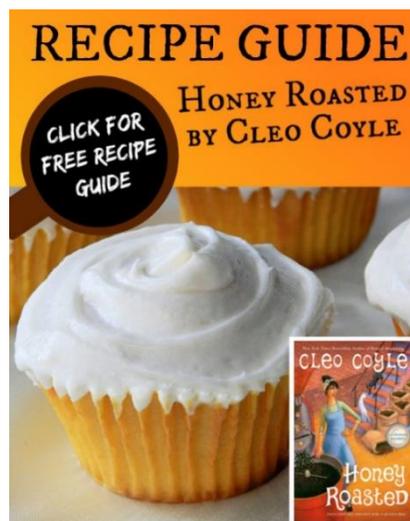
*A cross between a cheesecake and
a Key lime pie, this baby is sweet
and dreamy, tart and creamy. Easy
to make and one of our favorites.
We hope you enjoy it, too. ~ Cleo*



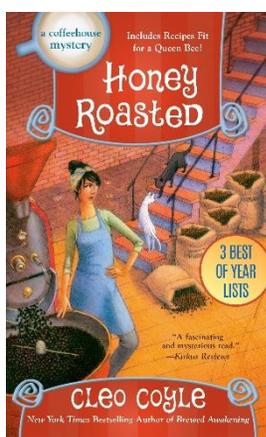
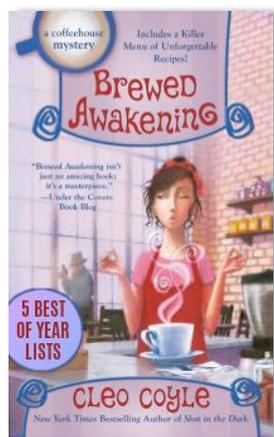
Makes one 8-inch pie

- 1 (14-ounce) can sweetened condensed milk
- 3/4 cup freshly squeezed lime juice (from Key or Persian limes)
- 2 (8-ounce) packages cream cheese, softened
- 1 graham cracker pie crust (*pre-made is fine*)
- (optional) Sweetened whipped cream

Directions: Place the sweetened condensed milk, freshly squeezed lime juice, and softened cream cheese in a blender or food processor & process until smooth. If you have a low-power blender, you may need to stop the blender and give the mixture a stir. You want the cheese to be completely whipped into the other ingredients (no clumps or lumps). Blend until the consistency of a thick milkshake. Pour into an 8-inch graham cracker crust. A pre-made crust is fine. (For added stability, I'll place the pre-made crust's foil pan into a glass pie plate.) Use a spoon to smooth and even out the top of the pie. Chill for at least 6 hours, overnight is better. Slice and garnish with whipped cream. Try a sprinkling of lime zest for a bit of color, or a few mint leaves, and...

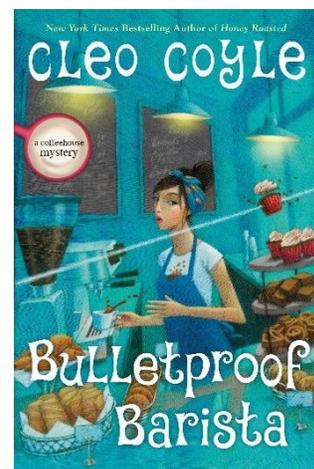


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Eat with joy! ~ Cleo

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