

No-Bake Key Lime Cheesecake

This recipe was provided by local blogger Abby Thome of [The Thome Home](#).

Ingredients

- 3 8 oz. blocks of Heinen's cream cheese
- 1/2 cup sugar
- 1/3 cup sour cream
- 1/4 cup key lime juice
- 1 tsp. vanilla extract
- 1/2 Tbsp. key lime zest
- 1/2 tsp. salt
- 1 1/4 cup heavy whipping cream
- 4 Tbsp. powdered sugar
- 2 sleeves of graham crackers (roughly 18-20 crackers)
- 1 stick unsalted butter, melted
- 1/2 cup brown sugar



Ingredients

1. In a large bowl with a handheld mixer, whip together the heavy whipping cream and powdered sugar for 4-5 minutes until the whipping cream has become thick and creamy. It should create light fluffy peaks when lifted from the bowl.
2. In a separate bowl with a handheld mixer, mix together the cream cheese, sugar, sour cream, key lime juice, key lime zest and salt. Whip together until everything is creamy, about 3 minutes.
3. Gently fold the whipped cream into the cream cheese mixture. Set aside.
4. To make the crust, place the graham crackers into a Ziploc bag and crush them until they are a sand-like consistency.
5. Pour the crushed crackers into a bowl and stir in the melted butter and brown sugar. Stir together until everything is fully incorporated and the crackers are fully coated.
6. In small mason jars layer the graham cracker crust on the bottom and push down gently. Pour the cream cheese filling over the crust and spread evenly. Decorate with fresh-cut key limes and a few pieces of the crust to finish.

Note: This dessert can also be made in a 9x13 baking dish or a classic parfait bowl.