

## Lime Cheesecake with Blackberry Sauce

<http://userealbutter.com/2008/10/10/lime-cheesecake-blackberry-sauce-recipe/>

*Good Housekeeping Illustrated Book of Desserts*

### **crust**

2 cups graham cracker crumbs

6 tbsps sugar

6 tbsps butter, melted

### **filling**

3 8-oz. pkgs cream cheese

1 cup sugar

3 eggs

2 limes, juice of

2 limes, grated peel of

### **sauce**

10 oz. fresh or frozen blackberries or raspberries

3/4 cup sugar

Combine graham cracker crumbs with butter and sugar with whisk. Press into bottom of 9-inch springform pan (or 6 4-inch springform pans); refrigerate. In large bowl, beat cream cheese until smooth; gradually beat in sugar. Beat in eggs, one at a time, blending until smooth. Add remaining filling ingredients, beating until smooth. Pour over prepared crust. To minimize cracking, place a shallow pan half full of hot water on lower rack during baking. Bake at 325°F for 55 to 65 minutes or until set (25-33 minutes for 4-inch pans). Turn oven off; let cheesecake stand in oven 30 minutes with door open at least 4 inches. Remove from oven; let stand 10 minutes. Remove sides of pan; cool to room temperature on wire rack. Refrigerate overnight or up to three days. In a pan, boil berries and sugar until sauce thickens. Deseed through a food mill or sieve. Let cool and serve over cheesecake.