

# White Chocolate and Lime Cheesecake Bars

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## **Servings: 9**

*7 ounces chopped white chocolate*  
*27 chocolate sandwich cookies*  
*1/2 cup heavy cream*  
*1 package (8 ounce) cream cheese, at room temperature*  
*3 tablespoons sugar*  
*3 tablespoons freshly squeezed lime juice*  
*1 tablespoon lime zest, grated*  
*1 ounce white chocolate bar (for garnish)*  
*lime slices or lime twists (for garnish)*

## **Preparation Time: 30 minutes**

Line an eight-inch-square baking pan with foil, extending it over the sides.

In a metal bowl set over a saucepan of simmering water, stir the seven ounces of white chocolate until melted. Grind the cookies in a food processor. Add two tablespoons of the melted chocolate to the cookies. Blend well. Press into the bottom of the pan. Refrigerate.

In a medium bowl, beat the cream until peaks form.

In a large bowl, beat the cream cheese, sugar, lime juice and lime zest until smooth. Beat in the remaining white chocolate. Fold in the whipped cream in two batches. Spread over the crust.

Chill until the filling is slightly firm, at least two hours. Using the foil to help, lift the cheesecake out of the pan. Cut into nine bars. Garnish with white chocolate curls, if desired, and lime slices. (For curls, soften the chocolate bar in the microwave; run a vegetable peeler along one long side.)

Start to Finish Time: 2 hours 30 minutes

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Per Serving (excluding unknown items): 152 Calories; 14g Fat (80.5% calories from fat); 2g Protein; 5g Carbohydrate; trace Dietary Fiber; 46mg Cholesterol; 81mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1/2 Other Carbohydrates.

Desserts

