

Cherry, Lime and Citron Icebox Cheesecake

Ingredients:

- 1 package graham crackers or 1 1/2 cups graham cracker crumbs
- 1/2 cup salted butter - melted
- 1/3 cup brown sugar
- 8 ounces cream cheese - room temperature
- 1/2 cup sweetened condense milk
- 1 cup whipping cream
- 3 tablespoons lime juice
- zest from 1 lime
- 1/2 cup candied citron
- 1/4 teaspoon cherry flavoring
- 4 drops red food coloring
- 1 cup whipped cream for tops
- Candied cherries candied citrons and lime wedges for garnish



Instructions

In a zip top bag, add graham crackers and smash into small crumbs.

Add melted butter and brown sugar to the bag and mix all together.

Dump crumbs into a 9" spring form pan and press down against the bottom.

In another bowl, mix the cream cheese, sweetened condense milk, whipping cream, lime juice and lime zest until mixture gets slightly fluffy, it will still be liquid but have a fluffy texture.

Remove 1 cup of that mixture and place in another bowl.

Add cherry flavoring and red food coloring to that 1 cup of mixture then set aside.

Add candied citron to the other mixture and gently fold it in.

Pour the citron filled mixture into the pan over the graham cracker crust then gently add the cherry mixture over the top and smooth out.

Freeze 4-6 hours or until cheesecake is frozen through.

Garnish with whipped cream, candied cherries, candied citron and lime wedges.

Mixture will slice easily straight from the freezer, keep leftovers frozen.