

No Bake Lime Cheesecake with Chocolate Almond Crust

Chef Michelle - Aldi Test Kitchen
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CRUST

2 cups chocolate sandwich cookies, filling removed and ground
6 ounces slivered almonds, ground
2 tablespoons granulated sugar
8 tablespoons unsalted butter

FILLING

4 ounces cream cheese
1 can (14 ounces) sweetened condensed milk
zest of two limes, divided
1/2 cup (6 limes) squeezed lime juice
8 ounces whipped topping, thawed

Preparation Time: 20 minutes

Freeze Time: 2 hours

For the crust: In a medium bowl, combine the cookies, almonds, granulated sugar and butter. Press the crust into the bottom and sides of an eight-inch springform pan.

For the filling: In a large bowl, combine the cream cheese and sweetened condensed milk. Cream together with a hand mixer.

Add half the zest and the lime juice.

Fold in the whipped topping. Pour the mixture into the prepared crust. Smooth out the top. Garnish with the remaining zest.

Freeze for two hours.

Remove the cake from the freezer 20 minutes prior to serving.

Serve chilled.

Per Serving (excluding unknown items): 4006 Calories; 305g Fat (66.2% calories from fat); 71g Protein; 278g Carbohydrate; 11g Dietary Fiber; 476mg Cholesterol; 811mg Sodium. Exchanges: 2 Grain(Starch); 5 Lean Meat; 58 Fat; 16 Other Carbohydrates.