

Citrus Lime Cheesecake

- 🍋 ¾ cup Graham Crumbs
- 🍋 4 tbsp Butter, melted
- 🍋 1 pkg Cream Cheese, softened
- 🍋 1 pkg Epicure Citrus Lime No Bake Cheesecake Mix
- 🍋 ½ cup Greek Yogurt
- 🍋 1 Egg
- 🍋 1 Lime (zest & juice)

In a small bowl, mix graham crumbs and melted butter together, and press into the bottom of the rectangular steamer, or a loaf baking pan.

In another bowl, using a hand mixer on medium speed, mix cream cheese and cheesecake pkg contents until blended.

Then add in the yogurt, egg, zest and juice from the lime.
Using the mixer, blend until smooth (1 minute).

Pour over graham crust.

Microwave option: Place lid on the steamer and microwave for 5½ minutes. Remove and let cool for 30 minutes, then place in the fridge for 2-3 hours, or until fully chilled.

Oven option: Bake at 350°F until top is firm and sides just slightly brown. Remove and let stand for 30 minutes, then refrigerate for 4 hours or overnight.

