

LYONS
**THICK
& EASY®**

Key Lime Cheesecake Squares





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INGREDIENTS

	12 Serving
THICK & EASY® Pureed Bread & Dessert Mix Item: 118519	1/2 bag
Graham cracker crumbs (finely ground)	2 Tbsp
Sugar	2 Tbsp
Vegetable oil	1/3 cup
Water, hot	1 1/2 cups

FILLING	
No bake cheesecake filling (Philadelphia® brand)	Half of 24.3 oz container
Instant vanilla pudding mix	Half of 5.1 oz box
Key lime juice	1 cup
Milk	1/2 cup
Whipped topping, prepared	As needed (about 2 tbsp of serving)
Fruit sauce for garnish, optional	As needed

*Note: This recipe can also be prepared and portioned into individual dessert cups.

NUTRITION

Serving Size:
1/24 of full-size hotel pan

Calories: 240

Total Fat: 14g

Saturated Fat: 5g

Trans Fat: 0g

Cholesterol: 20mg

Sodium: 250mg

Total Carbs: 27g

Dietary Fiber: 0g

Total Sugars: 16g

Added Sugars: 11g

Protein: 3g

Calcium: 4% DV

Vitamin D: 6% DV

Iron: 0% DV

Potassium: 0% DV

DIRECTIONS

CRUST

1. Generously coat pan with non-stick cooking spray.
2. Combine graham cracker crumbs, sugar, and **THICK & EASY® Pureed Bread & Dessert Mix**. Add oil and stir until mixture resembles wet sand.
3. Add hot water to bread mixture and stir briskly until it begins to thicken.
4. Pour into pan and spread evenly.
5. Place pan in refrigerator to cool while preparing the filling.

FILLING

6. Combine key lime juice with milk. Add pudding mix and stir briskly until mixture starts to thicken.
7. Add cheesecake filling and stir well.
8. Spread over the cooled crust.
9. Cover pan and refrigerate or freeze for at least 1 hour before cutting and serving. (This will make it easier to remove portions from pan.)
10. Cut full pan into 24 portions (12 portions for half pan).
11. Top each portion with a dollop of whipped topping and garnish with fruit sauce, if desired.