



RECIPE | CUCUMBERS

CUCUMBER LIME CHEESECAKE BARS



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Recipe created by *Caeli-Rose White*



45 min

20 min | **25 min**
PREP. | COOKING



16



easy

INGREDIENTS

For the cheesecake filling:

- 1 lb** Pure Flavor® Mini Cucumbers, grated & drained
- 2 8oz** packages cream cheese, room temperature
- ½ cup** sugar
- ¼ cup** fresh lime juice
- 2** eggs, room temperature
- 2 tbsp** heavy whipping cream
- 1 tsp** lime zest

For the crust:

- 1 ¼ cup** graham cracker crumbs
- ½ cup** shredded coconut
- 5 tbsp** butter, melted
- 1 tbsp** sugar

For garnish:

- Whipped cream
- Lime wedges
- Lime zest

DIRECTIONS

1

Preheat oven to 350° F. Prepare a 9" x 9" pan by lightly greasing it and lining it with parchment paper. In a small bowl, combine graham cracker crumbs, coconut, butter, and sugar. Mix well to combine. Firmly press the mixture into the bottom of the pan. For a crisper crust, you can pre-bake it in the oven for 4 to 6 minutes. For a softer, crumbly crust, move to the next step.

2

Make the cheesecake filling by combining cream cheese and sugar with a mixer. Once combined, add cucumber, lime juice, lime zest, and heavy cream, then mix until smooth. Add in the eggs, one at a time, blending well between each.

3

Pour the filling into the pan and smooth out the top with a spatula. Bake for 22 to 25 minutes, or until the top looks cooked, the edges begin to turn golden, and the center is set. Allow the bars to cool completely in the pan, then transfer the pan to the fridge for at least 3 hours before serving. Garnish as desired to serve.