

# Key Lime Coconut Cheesecake Bars

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/pandan-swiss-roll-with-cream-cheese-filling-recipe>

## Ingredients:

- 10 crushed graham crackers
- 1/2 cup toasted coconut
- 1/4 teaspoon salt
- 4 tablespoons butter cut into cubes and chilled plus 1 Tbsp room temperature for greasing
- 2 1/2 tablespoons coconut oil
- 1/4 cup dark brown sugar
- 16 ounces cream cheese room temperature
- 14 ounces sweetened condensed milk
- 8 ounces crème fraîche room temperature
- 5 eggs room temperature
- 1/2 cup key lime juice about 21 limes
- 1 tablespoon pandan extract
- 1 teaspoon vanilla extract
- 1 teaspoon vanilla extract
- 2 pandan
- 2 teaspoons lime zest
- 1/2 teaspoon kosher salt
- 2 limes to garnish, cut into rounds, half moons, and quarters, optional
- 2 tablespoons toasted coconut to garnish, optional
- 3/4 cup whipped cream
- 1/4 cup confectioners sugar
- 1 pinch salt
- 1 teaspoon ube extract or purple food coloring, or simply vanilla extract optional

## Nutrition:

1. Calories: 1320 calories

2. Carbohydrate: 97 grams
3. Cholesterol: 490 milligrams
4. Fat: 96 grams
5. Fiber: 4 grams
6. Protein: 26 grams
7. SaturatedFat: 59 grams
8. Sodium: 1270 milligrams
9. Sugar: 85 grams

---

Thank you for visiting our website. Hope you enjoy Key Lime Coconut Cheesecake Bars above. You can see more 17 pandan swiss roll with cream cheese filling recipe Prepare to be amazed! to get more great cooking ideas.