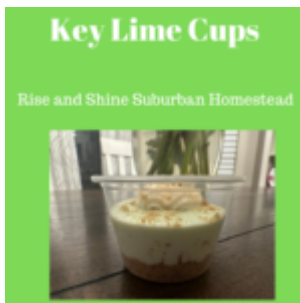


Key Lime Cups

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Quick, Easy and Delicious

Crust

- 2 cups graham cracker crumbs
- $\frac{1}{4}$ cup butter melted

Filling

- 8 ounces cream cheese room temperature
- 14 oz sweetened condensed milk
- 1 tsp key lime zest or lime zest
- $\frac{1}{2}$ cup key lime juice or lime juice (freshly squeezed)
- 1 cup heavy cream

Whipped Cream

- $\frac{1}{2}$ cup heavy cream
- 1 tbsp powdered sugar
- $\frac{1}{4}$ tsp vanilla extract
- lime slices for garnish

Crust

1. In a small bowl, combine graham cracker crumbs and melted butter. Mix to combine.
2. Portion the crumbs into 24 4-ounce plastic cups using a small cookie scoop or spoon. Use one of the plastic cups to press the crumbs into the bottom of the cup.

Filling

1. In a large mixing bowl, cream together cream cheese and sweetened condensed milk until smooth. Add key lime juice and lime zest and continue to mix until well combined.
2. Pour in heavy whipping cream and whip on medium-high speed until light and fluffy.
3. Fill a piping bag with the key lime mixture. Pipe into the cups until about 3/4 full.

Whipped Cream

1. To make the whipped cream, combine heavy cream, powdered sugar, and vanilla extract. Whip on medium-high speed until stiff peaks form.
2. Pipe or spoon on the whipped cream on top of the key lime filling. Add a small slice of lime and sprinkle with any leftover graham cracker crumbs.
3. Seal the cups with a lid and chill. The cups can be served immediately or stored in the refrigerator for 2 to 3 days.
4. Notes
5. Key lime pie dessert cups can be made ahead of time and refrigerated for 2 to 3 days. Serve cold. The cups can be left at room temperature for about 30 minutes.

Dessert
Desserts