

MINI KEY LIME PIES

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INGREDIENTS

Filling:

4 egg yolks
1 14oz can sweet and condensed milk
½ cup and 2 tbsp fresh lime juice
1 tbsp lime zest

Crust:

1 ¼ cup graham crackers crumbs
2 tbsp sugar
¼ cup shredded coconut
6 tbsp melted butter
A generous pinch of cinnamon



PREP: 30-40 MINUTES

COOK: 20-25 MINUTES

SERVINGS: 12

DIRECTIONS

- Prepare crust by combining graham cracker crumbs, sugar, shredded coconut, and cinnamon.
- Stir in melted butter.
- Put muffin cups in a muffin tin.
- Line the muffin cups with the graham crust, and bake on 350 for 5 minutes.
- In a new bowl, beat egg yolks till fluffy.
- Stir in sweet and condensed milk, lime juice, and 1 tbsp lime zest.
- Pour filling into muffin cups and bake on 350 for 20-25 minutes, or until the center is set.
- Top with powdered sugar or whipped cream and lime zest.