

LITTLE BABY LIME PIES

By: Simply Creative Chef Rob Scott

Ingredients:

Crust

1 ½ cups graham cracker crumbs (about 10 full sheet graham crackers)
6 tablespoons unsalted butter
1/3 cup granulated sugar

Filling

4 ounces full-fat cream cheese, softened to room temperature
4 large egg yolks
One 14-ounce can full-fat sweetened condensed milk
½ cup key lime juice
Optional – lime slices and whipped cream for garnish

Directions:

- ❖ Preheat the oven to 350 degrees F
- ❖ Line a 12-count muffin pan with liners and a second 12-count muffin pan with only 4 (the recipe makes approximately 16 muffins)

To make the crust:

- ❖ Crush the graham crackers in either a food process, blender or in a zipped top bag with a rolling pin
- ❖ Mix the graham cracker crumbs, melted butter, and granulated sugar together with a rubber spatula in a medium bowl until combined – the mixture will be thick, coarse and sandy
- ❖ Press a heaping tablespoon of mixture down into each liner, making sure the crust is tight and compact – if desired, press a little more into each liner if you have some left over
- ❖ Pre-bake the crusts for 5 minutes and remove from oven

To make the filling:

- ❖ In a large bowl using a handheld mixer, beat the cream cheese on high speed until smooth, about 1 minute
- ❖ On medium-high speed, beat in the egg yolks, scraping down the sides as needed
- ❖ On high speed, beat in the sweetened condensed mil and lime juice, until combined
- ❖ Pour the filling evenly into each crust
- ❖ Bake for 15-16 minutes or until the centers of the pies only slightly jiggle
- ❖ Allow the pies to cool at room temperature in the pan set on a wire rack
- ❖ Once completely chilled, serve the key lime pies with whipped cram and a lime slice, if desired
- ❖ Store leftovers covered in the refrigerator for up to 1 week

Yields 16 mini pies