

Mini Key Lime Pie

This delightful mini key lime pie is a zesty treat that captures the essence of summer in every bite. Perfect for one, it combines a buttery crust with a creamy, tangy filling that is sure to satisfy your sweet tooth.


30 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- For the crust:
- 1/4 cup graham cracker crumbs
- 1 tablespoon sugar
- 1 tablespoon melted butter
- For the filling:
- 1/4 cup sweetened condensed milk
- 1/4 cup fresh key lime juice
- 1 egg yolk
- Zest of 1 lime
- For garnish:
- Whipped cream
- Lime slices

Steps

- 1 Preheat the oven to 350°F (175°C).
- 2 In a small bowl, mix graham cracker crumbs, sugar, and melted butter until combined.
- 3 Press the mixture into the bottom and sides of a small ramekin to form a crust.
- 4 Bake the crust for 8–10 minutes or until golden. Let it cool.
- 5 In another bowl, whisk together sweetened condensed milk, key lime juice, egg yolk, and lime zest until smooth.
- 6 Pour the filling into the cooled crust.
- 7 Bake for an additional 10–12 minutes. Let it cool to room temperature, then refrigerate for at least 2 hours.
- 8 Serve chilled, topped with whipped cream and a slice of lime.