Treasure Barrel

Mini Key Lime Pies – Refreshing Sweet Dessert

Tiny tart pies that balance buttery crumb with tangy lime, topped with airy whipped cream.

20 min	10 min	30 min	12	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Crust

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 1/4 cup granulated sugar
- [ ] 6 tbsp unsalted butter, melted

Filling

- [ ] 1 cup sweetened condensed milk
- [ ] 1/2 cup key lime juice (about 4-5 key limes)
- [ ] 3 large egg yolks
- [ ] Zest of 1 lime

Topping

- [ ] 1 cup heavy whipping cream
- [ ] 2 tbsp powdered sugar
- [ ] Lime zest for garnish

Instructions

1. Preheat the oven to 350°F (175°C). In a bowl, mix graham crumbs, sugar, and melted butter until the texture resembles wet sand.
2. Press the crumb mixture firmly into the bottoms of mini tart pans, creating an even layer; bake for 8 minutes then let cool.
3. In a separate bowl, whisk sweetened condensed milk, lime juice, egg yolks, and lime zest until smooth; pour the filling over the cooled crusts.
4. Bake the filled pies for another 7-9 minutes, just until the edges set; remove and refrigerate for at least 2 hours.
5. Whip the heavy cream with powdered sugar until soft peaks form; pipe or spoon a dollop on each chilled pie and garnish with a pinch of lime zest.

Nutrition per serving

210 kcal	3 g	22 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-bake the filling; it should still have a slight wobble.
- Chill the pies on a wire rack to maintain crust crispness.
- For a decorative touch, drizzle a thin line of melted chocolate before serving.