



Frozen Key Lime Cups

Crust

3/4 C. crushed graham crackers
1/4 C. chopped pecans
3 T. butter, melted

Filling

8 oz. cream cheese
14 oz. sweetened condensed milk
1/2 C. lime juice (keep zest to top cups)
8 oz. Cool Whip, thawed

Line a muffin tin with cups (this makes 12-16). In a food processor, pulse crust ingredients together to create a crumb crust. Distribute into muffin cups, and use a small glass to press them into the cups. Brush out food processor before mixing filling in its bowl. Cream together filling ingredients except Cool Whip; once creamy, pulse in Cool Whip (this keeps it airy). Spoon filling over crusts, and sprinkle the tops with lime zest. Freeze at least 2 hours; store cups in an airtight container once frozen.