Plate Dream

Mini Key Lime Pies – Refreshing Sweet Dessert

Petite key lime pies that combine a crisp crust with a refreshing lime cream, ideal for parties or quiet evenings.

20 min	15 min	35 min	12	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Crust

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

Filling

- [ ] 1 can (14 oz) sweetened condensed milk
- [ ] 1/2 cup fresh key lime juice
- [ ] 2 large egg yolks
- [ ] 1 tbsp lime zest
- [ ] Pinch of sea salt

Topping (optional)

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

Instructions

1. Preheat oven to 350°F (175°C). In a bowl, combine graham crumbs, melted butter, and sugar; stir until the mixture resembles wet sand.
2. Press the crumb mixture evenly into the bottoms and up the sides of a 12-cup mini tart pan. Bake for 6-8 minutes until lightly golden, then let cool.
3. While the crust cools, whisk together condensed milk, lime juice, egg yolks, zest, and a pinch of salt in a medium bowl. The mixture will thicken slightly as you stir.
4. Pour the filling into each prepared crust, filling just below the rim. Bake for 10-12 minutes, until the edges are set but the center still gives a gentle shake.
5. Remove pies from the oven, let them sit at room temperature for 10 minutes, then refrigerate for at least 2 hours to fully set.
6. If using topping, beat heavy cream with powdered sugar until soft peaks form. Pipe a dollop onto each pie and sprinkle with extra lime zest.

Nutrition per serving

210 kcal	3 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-bake; the filling should remain slightly jiggly in the center.
- For a smoother crust, pulse the graham crackers in a food processor before mixing.
- If you prefer a less sweet pie, reduce the condensed milk by ¼ cup and add a splash of milk.