

No Bake Key Lime Pie (dessert)

Prep: 20 mins. Chill: 2 hrs. Servings: 10

Ingredients

Graham Cracker Crust, store bought

Whipped Cream

1 c. heavy whipping cream

1/4 c. powdered sugar

1/2 tsp. vanilla extract



Key Lime Pie Filling

8 oz. cream cheese, softened

1 (14 oz.) can sweetened condense milk

1/2 c. key lime juice

1 tsp. lime zest

1 tsp. vanilla extract

1 c. whipped cream, for topping

Instructions

1. Whipped Cream:

In mixing bowl, add heavy cream, powdered sugar and vanilla and mix until stiff peaks form. Set aside

2. Key Lime Pie Filling:

In another mixing bowl, beat creamed cheese until smooth and fluffy.

Mix in sweetened condensed milk, add in key lime juice, zest and vanilla extract. Mix until creamy.

3. Gently fold in **1 cup** whipped cream.

4. Pour mixture into the pie crust and smooth out.
Cover and refrigerate for 2-4 hours or until pie is set

3. Top with remaining whipped cream before serving.

*Store left over pie in the refrigerator for up to three days.