

No Bake Key Lime Cream Cheesecake Bites

Recipe by Alicia Hinze, owner of *The Buttered Tin*

Crust:

1 cup of graham crushed graham crackers
1/2 cup sugar
4 oz butter (1 stick)

Mix the graham and sugar together, add melted butter and mix until all combined. Press the graham cracker mixture all the way around a mini muffin tin. Bake for approximately 8 minutes at 350 or until lightly golden.

Cheesecake:

1 pound of cream cheese
1 can of sweetened condensed milk
1/3 cup key lime juice or freshly squeezed limes

Beat the room temperature cream cheese until smooth. While mixing, slowly add the condensed milk until combined and then slowly add the juice. Beat until smooth and combined.

Once the graham crust has cooled, pour the cream cheese onto the crust. If you are like my kids, you would put sprinkles on top, because we put sprinkles on everything here. :)

Place the cheesecake into the fridge and let set for at least 2 hours.

Enjoy!

