



Key Lime Pie Squares

Serves 6

12 oz cream cheese - softened to room temp

12 oz sweetened condensed milk

Juice from 1 lime (about 2 T)

Zest of 1 lime

Graham cracker crust :

The crackers of 10 graham sheets crushed (1 ¼ cup)

2 T brown sugar

¼ cup melted butter

For crust :

Stir butter, graham crumbs and sugar until well combined, crumbly but moist. Press into the bottom of an 8 inch square pan

For the filling:

In a large mixing bowl add cream cheese and condensed milk and use an electric mixer to beat until well combined.

Add in lime juice and half the zest, reserving the rest of the zest for garnish. Continue to beat on low until the juice is well incorporated and the mix is smooth.

Pour the filling into the prepared crust and refrigerate for at least one hour, up to 24 hours.