



Teeny-Weeny Key Lime Pies



1/5th of recipe (3 mini pies): 102 calories, 5g total fat (2.5g sat. fat), 95mg sodium, 13g carbs, <0.5g fiber, 3g sugars, 3.5g protein

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Prep: 10 minutes **Cook:** 5 minutes

Chill: 1 hour



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Ingredients

1/2 cup natural light whipped topping (like [Skinny Truwhip](#) or [So Delicious Dairy Free CocoWhip! Light](#))

1/4 cup fat-free plain Greek yogurt

1/4 cup light/reduced-fat cream cheese, room temperature

1 tbsp. lime juice (key lime, if available)

2 packets no-calorie sweetener (like Truvia)

1 tsp. lime zest

1/4 tsp. vanilla extract

15 frozen mini phyllo shells (like the [kind by Athens](#))

2 graham crackers (1/2 sheet), finely crushed

Optional topping: lime zest

Directions

Preheat oven to 350 degrees.

In a medium bowl, combine all ingredients *except* fillo shells and graham crackers. Stir until uniform.

Cover and refrigerate for 1 hour, or until chilled.

Bake shells on a baking sheet until lightly browned and crispy, about 5 minutes.

Just before serving, evenly distribute filling into the fillo shells. Sprinkle with crushed graham crackers.

MAKES 5 SERVINGS

HG Tip: If you're not serving these the same day they're made, store the baked fillo sheets at room temp in a sealable container or bag, and refrigerate the filling in a sealed container.

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