



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

Green Plan [SmartPoints](#)® value 4*

Blue Plan (Freestyle™) [SmartPoints](#)® value 4*

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

Chill: 1 hour



Tagged: [Dessert Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

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.

[SmartPoints](#)® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The [SmartPoints](#)® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints](#)® trademark.