



truwhip

Key Lime Tart

Serves: 12 | Prep Time: 30 min



Directions

1. Preheat the oven to 350F degrees.

Graham Cracker Crust

1. Crush graham crackers, about 8 to 10 sheets of crackers in a food processor, or you can use a zip lock bag and crush them with a rolling pin.
2. In a large bowl add the graham cracker crumbs and coconut sugar. Then stir in melted butter until combined. Press mixture into your tart pan and up the sides. Compact the crumbs with the bottom of the measuring cup to further even out the crust. Bake for 8 - 10 minutes. Allow to cool before filling.

Key Lime Filling

1. Allow the nondairy cream cheese to get room temperature before blending. Add the nondairy cream cheese, melted coconut oil, lime juice, zest of lime and organic sugar in a food processor and blend until creamy. Pour into the graham cracker crust and chill for at least 6 hours or until set.
2. After the tart is set, spread Truwhip Original whipped topping then top with lime zest. Slice and enjoy!

Ingredients

What you'll need:

Graham Cracker Crust:

- 1 1/2 cups of graham cracker crumbs, about 10 sheets
- 1/2 cup of coconut sugar
- 7 tablespoons of nondairy butter

Key Lime Filling:

- 2 cups of nondairy cream cheese
- 1 cup of coconut oil, melted
- 3/4 cup of organic sugar
- 1/2 cup of lime juice
- Zest of lime

Truwhip Original Whipped Topping