truwhip

Key Lime Cheesecake Cups

Serves: 12 | Prep Time: 1 hour

What You'll Do

Crust:
-Fill cupcake pan with liners. Set aside.
-Crush gluten-free graham crackers in food processor or put in bag and crush with rolling pin.
-In medium size bowl, add graham cracker crumbs, coconut sugar & melted vegan butter, stir until the mixture resembles sand. Press mixture into cupcake liners using spoon or hands to compact crumbs.
-Bake at 350F degrees for 8 to 10 minutes.
-Allow to cool before filling.

Filling:
-Allow the nondairy cream cheese to become room temperature before blending.
-Blend nondairy cream cheese, coconut oil, fresh lime juice, zest of 1 lime and organic sugar until creamy.
-Using 2 inch cookie scooper, add filling to each liner onto graham cracker crust.
-Chill for at least 6 hours or overnight.
-Remove cheesecake cups from the refrigerator to become room temperature for 5 minutes.
-Pipe truwhip Original Whipped Topping on top.
-Serve and enjoy!

What You'll Need

Crust:
-1 1/2 cups gluten-free graham cracker crumbs, about 10 sheets
-1/4 cup coconut sugar
-7 Tbsp of vegan butter, melted

Filling:
-3 cups nondairy cream cheese
-1 cup coconut oil, melted
-1/2 cup fresh lime juice
-3/4 cup organic sugar
-1-2 Tbsp of lime zest

Topping:
-truwhip Original Whipped Topping (Sub with truwhip Vegan to keep the recipe vegan)