



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)

