

Mini Key Lime Cheesecakes

Prep 20 min | Cook 25 min | Serves 6



$\frac{1}{3}$ cup graham cracker crumbs (buy packaged crumbs or process $2\frac{1}{2}$ graham cracker sheets)

1 tsp unsalted butter, melted

1 pinch table salt

4 oz low-fat cream cheese, room temperature

6 Tbsp fat-free plain Greek yogurt, room temperature

$\frac{1}{3}$ cup sugar

1 large egg

$2\frac{1}{2}$ tsp fresh lime juice from Key limes

2 tsp lime zest from from Key limes (plus extra for garnish)

6 Tbsp light whipped topping

1. Preheat oven to 325°F. Line a regular-size muffin pan with 6 paper cupcake liners.

2. In a small bowl, combine graham cracker crumbs, melted butter, and salt.

Evenly divide crumb mixture in bottoms of cupcake liners (about 1 Tbsp in each); press down lightly with the back of a spoon to flatten. Bake 5 minutes.

3. While crust bakes, beat together cream cheese, yogurt, sugar, egg, lime juice, and lime zest until smooth. Evenly pour mixture into prepared cupcake pan (a rounded $\frac{1}{4}$ c in each); bake until set on top, about 20 minutes.

4. Let cool completely (about 1 hour); garnish each mini cake with 1 Tbsp whipped topping and lime zest.

SERVING SIZE: 1 mini cake

Vegetarian Nut-free



Delight your
fave guy for
Fathers' Day!

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