



Coconut Lime Mini No-Bake Cheesecakes

INGREDIENTS

- 1 cup graham cracker crumbs
- 1 Tbsp shredded coconut
- 4 Tbsp butter
- 8 oz cream cheese, softened
- 1/2 cup sugar
- 1/2 tsp vanilla extract
- 1 cup heavy whipping cream
- 1/4 cup coconut cream
- zest of 1/2 lime



DIRECTIONS

1. Place butter in a microwave safe dish. Microwave on high in 15 second intervals until the butter has completely melted.
2. Add melted butter to a small mixing bowl with graham cracker crumbs, stir until mixture resembles wet sand.
3. Line 6 muffin tin wells with muffin wrappers or parchment paper.
4. Even distribute crust crumbs into each well and press down firmly to form crust.
5. Meanwhile, create cheesecake base by blending cream cheese, sugar, vanilla & heavy whipping cream in a food processor until smooth.
6. Then, stir coconut cream and lime zest into base.
7. Evenly distribute cheesecake filling into each muffin cup.
8. Refrigerate for 4 hours or until cheesecakes are completely set. Enjoy!