

Frozen Lime Pie Cups

16 graham cracker squares
2 tablespoons light butter or margarine, melted
8-ounce can fat-free sweetened condensed milk
1/3 cup fresh lime juice
2 teaspoons finely grated lime zest
8-ounce tub frozen light non-dairy whipped topping, thawed according to package directions

Preheat oven to 400 degrees.

Place graham cracker squares in a food processor and process until finely ground. Add melted butter and process until blended.

Line 8 muffin cups with paper liners. Spoon graham cracker mixture into the bottom of each paper liner (about 1 1/2 tablespoons per muffin cup). Press down to form a firm crust. Bake 8 minutes, until crisp.

Meanwhile, in a large bowl, whisk together condensed milk, lime juice and lime zest. Fold in whipped topping. Spoon mixture into prepared muffin cups (there's enough filling to create nice, high pies). Freeze until firm.

Serves 8