

## No-Bake Key Lime Pie Cups for an Easy Creamy Citrus Dessert

Here is why this recipe stands out:



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

- 1 cup graham cracker crumbs
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, melted
- 1 cup cream cheese, softened
- 1 cup sweetened condensed milk
- 1/2 cup key lime juice
- 1 teaspoon vanilla extract
- 1 cup heavy whipping cream
- 2 tablespoons powdered sugar
- Lime zest, for garnish
- Whipped cream, for topping

### DIRECTIONS

- Step 1: Make the crust:** In a mixing bowl, combine the graham cracker crumbs and granulated sugar. Stir until evenly mixed. Add the melted butter and stir until the crumbs are fully coated and resemble wet sand.
- Step 2: Press the crust into cups:** Divide the graham cracker mixture evenly among serving cups or small dessert glasses. Press the crumbs down firmly to create a crust layer at the bottom of each cup.
- Step 3: Beat the cream cheese:** In a large bowl, beat the softened cream cheese with an electric mixer until smooth and creamy.
- Step 4: Add the sweetened condensed milk:** Gradually add the sweetened condensed milk, mixing well until the filling is fully combined and silky.
- Step 5: Add lime juice and vanilla:** Mix in the key lime juice and vanilla extract until the filling is smooth and evenly blended.
- Step 6: Whip the cream:** In a separate bowl, beat the heavy whipping cream and powdered sugar until stiff peaks form.
- Step 7: Fold the whipped cream into the filling:** Gently fold the whipped cream into the key lime mixture until no streaks remain. Be careful not to overmix so the filling stays light and fluffy.
- Step 8: Fill the cups:** Spoon the filling over the crust in each cup, filling nearly to the top. Smooth the tops if desired.
- Step 9: Chill:** Refrigerate for at least 4 hours, or until the filling is firm and set.
- Step 10: Garnish and serve:** Before serving, top each cup with whipped cream and a sprinkle of lime zest.

## SWAPS & NOTES

This recipe is simple and flexible, which makes it easy to adjust based on what you have on hand.

Key lime juice: Fresh key lime juice gives the most classic flavor, but bottled key lime juice works well too.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/no-bake-key-lime-pie-cups-for-an-easy-creamy-citrus-dessert/>

Cream cheese: Make sure it is softened so the filling blends up smooth and creamy.

Crust: Graham cracker crumbs are classic, but vanilla wafer crumbs can be a fun variation.