

## Dinner Tonight!

### Key Lime Tarts

24 Key Lime Cooler cookies  
8 ounces cream cheese  
1 egg  
1/2 cup sugar  
2 Tablespoons lime juice  
1 teaspoon lime zest  
Whipped cream  
Lime zest for garnish

Preheat oven to 350 degrees F. Fill mini muffin tins with paper cups and spray cups with cooking spray. Place one cookie in the bottom of each cup, flat side down. Prepare filling—beat together cream cheese, egg, sugar, lime juice, and zest until well blended. Fill cups to top. Bake for 10 to 12 minutes. Remove tarts to cool. When completely cooled, top each tart with whipped cream. Garnish with slivers of lime zest.

Preparation Time: 5 minutes  
Cook Time: 12 minutes  
Serves: 24

Nutrition facts per serving:  
Calories: 81  
Total Fat: 4.8 g  
Cholesterol: 8.5 mg  
Sodium: 2.8 mg  
Total Carbohydrate: 8.5 g  
Protein: 1.3 g