

Key Lime Cheesecake

Here's what you need:

For Crust

- 1 ½ Cups Graham Cracker Crumbs (about 10 sheets)
- 7 Tablespoons Butter
- 2 Tablespoons Sugar
- 1 Tablespoon Brown Sugar

Or you can use a premade Graham Cracker Crust

For Filling

- 1 Block Cream Cheese
- 1 14 oz Can of Condensed Milk
- 1/3 Cup of Lime Juice
- 1 ½ teaspoon Vanilla
- Cool Whip



Here's what you do:

1. If making crust blend graham crackers in blender until a they are a fine crumb. Add sugar and brown sugar, then add melted butter and stir until all combined, it will resemble wet sand. Press into pie pan with heal of hand or bottom of measuring cup.
2. In a separate bowl combine cream cheese, condensed milk, lime juice, and vanilla. Mix on medium until smooth. Pour into crust.
3. Let pie sit in fridge for ½ hour to an hour. Add Cool Whip if desired.

Enjoy!