



Key Lime Pie Popsicles

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Yield: 9 popsicles



Ingredients:

- 1 (14-oz) fat-free sweetened condensed milk
- 2/3 cup freshly squeezed key lime juice or lime juice (about 22 key limes or 9 limes)
- 9 thin key lime slices (optional)
- 1 1/2 cups sweetened whipped cream or Cool Whip, divided
- 3 tablespoons graham cracker crumbs
- 9 popsicle sticks

Directions:

1. Combine sweetened condensed milk and lime juice; stir in 1/2 cup whipped cream.
2. Press one lime slice into the inside of each popsicle mold about halfway down.
3. Spoon mixture into nine popsicle molds. The mixture will be a little thick so tap the molds on the counter slightly to remove any air pockets.
4. Spoon about one tablespoon remaining whipped cream on top of lime mixture and top with about one teaspoon graham cracker crumbs, pressing crumbs gently into the whipped cream mixture so they won't fall off when unmolded. Press popsicle sticks down the middle of the mixture.
5. Freeze at least 3 hours.
6. Lower popsicle molds down into a large bowl of very warm but not hot water for about 30 seconds. Gently rock the popsicle sticks back and forth while pulling up to remove the popsicles from the molds. Enjoy immediately!