### - INGREDIENTS

### Filling:

- 1 ½ cups Greek Yogurt
- ¼ cup Honey or Maple Syrup
- 1 tbsp Key Lime Juice
- 1 Egg
- 1 tsp Vanilla
- 2 tbsp Key Lime Zest

## DIRECTIONS

- 1. Preheat oven to 375F.
- 2. Mix butter, syrup, and flour together in a bowl. It will be crumbly but still hold a little shape.
- 3. Press the mixture into the muffin pan, spray pan before pressing together or use muffin cups.
- 4. Cook in the oven for ~12 mins or until you see some browning, and then remove from oven.
- 5. Mix yogurt, syrup, egg, vanilla, zest and juice together.
- 6. Place ~2 tablespoons of filling over the crust, or until mix is used.
- Place back in oven for ~15 mins or until center of mix is set (very little jiggle).
- 8. Let cool, placing in refrigerator will quicken the cooking process, and enjoy!

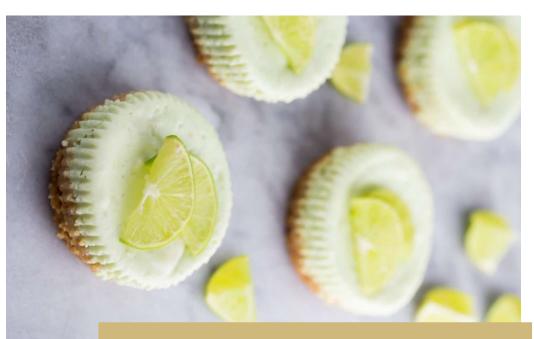
- ¾ cup Almond Butter
- 4 tbsp Maple Syrup
- 1 cup Oat Flour
- 1 cup Jam

Crust:



# Recreation and Wellness Center

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# **Homemade Key Lime Pie**

## Gluten Free | Vegetarian

Yield: 12 Servings

Prep Time: 15 Min Cook Time: 30 Min