

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

Crust:

- ¼ cup Almond Butter
- 4 tbsp Maple Syrup
- 1 cup Oat Flour
- 1 cup Jam

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.
7. 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!



Homemade Key Lime Pie

Gluten Free | Vegetarian

Yield:
12 Servings

Prep Time:
15 Min

Cook Time:
30 Min