

NO BAKE KEY LIME PIE IN A JAR (A MILLION MOMENTS)

Ingredients:

- 1 package of graham crackers
- 2 tbsp butter
- 1 (8oz) package of cream cheese (softened)
- 1/2 can condensed milk (around 7oz)
- 1/2 cup plain or vanilla Greek yogurt
- key lime juice to taste – this is up to you! Some people like more tart, some people don't. Just pour until you get it right!
- whipped topping – the amount will depend on your jars.
- limes to garnish
- 4 small glass jars

The first thing you want to do is crush up your graham crackers and mix them with 2 tbsp of butter. There are tons of ways to do this but I like putting my graham crackers in a large ziplock bag and crushing with my hands, then pouring into a bowl to mix with the butter. Once you have done that set it aside. For the pie filling, combine your cream cheese, condensed milk, Greek yogurt and key lime juice in a stand mixer and mix on medium speed for about 5 minutes. If you don't have a stand mixer, whip vigorously with a whisk until you have a smooth, creamy texture. If you find your filling isn't as green as you like add in a drop or two of green gel coloring. Once mixed, pop it into the fridge for about 10 minutes while you get your jars ready.

Now pour about 1/3 cup of crushed graham crackers into the bottom of your jar and lightly pack them down. You don't want it to be too hard, so make sure it is just enough to stay in place.

After that take the filling mixture out of the fridge and pour about 2/3 cup into your jar and sprinkle on some more graham crackers. Now top it with some whipped topping and a slice of lime and serve!