

Purists will tell you that Key Lime Pie can only be made one way. That may be true for the high-carb sugary kind, but this sugarfree, low-carb Key Lime Tart will make you think you have found the real thing.



## Key Lime Tart

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Making this recipe into a large tart instead of a pie yields a smaller thinner serving but it reduces the carb count. However, it is so rich, a smaller serving is more than satisfying.

1	recipe	Meema's Pie Crust from 101 Low-Carb & Sugarfree Dessert Recipes	}	Bake the crust in a 12" tart pan or bake dish. Set aside to cool.
1	8 oz	block cream cheese		}
1	cup	heavy cream		
1	cup	Whey-Low (recommended) or other 1 to 1 sweetener		
2		fresh limes	}	Squeeze juice (should equal 4 Tblsp) and grate skin to make zest (should equal 2 Tblsp). Add to cream cheese mixture.
1	cup	vanilla sugarfree syrup (Splenda sweetened)		}
1	Tblsp	unsweetened gelatin		

Pour cooled mixture into pie crust. Refrigerate for several hours until set. Serve with whipped cream.

Total Net Carbs - 60  
12 Servings - 5 each