



# Whipped Key Lime Pie

The refreshing taste of this whipped lime cheesecake will bring you back to your last vacation! We bought a bag of limes from Costco and had to use them somehow . . . so we decided to finally make a whipped lime cheesecake! The light, fluffy texture paired with the sweet and sour taste of lime makes this a dessert you're going to want to make all year long!

## Recipe:

### Crust:

½ C Almond Flour  
1 T Butter - softened  
2 tsp Sweetener  
¼ tsp Vanilla

### Cheesecake:

½ C Heavy Whipping Cream  
2 oz Cream Cheese - softened  
1 T Lime Zest  
1.5 T Lime Juice (or 1.5 small limes)  
1 T Sweetener



Prepare the crust. Mix together the butter and vanilla, add in the sweetener and almond flour. Put in the bottom of dish - either pat down for a solid crust or leave as a crumbly crust.

Prepare cheesecake. Whip together heavy cream and cream cheese until fluffy. Add in lime zest, lime juice, and sweetener. Spoon over crust. Refrigerate and enjoy!

## The Keto Dad Tips and Tricks:

- We prefer to use a powdered sweetener for no-bake recipes. We used So Nourished with this one!
- Not a fan of the lime zest? Cut it in half and add another half Tablespoon of lime juice.
- For individual servings, prepare in 8oz mason jars!
- We use just regular limes.

Makes 4 Servings. Macros per serving:

Calories 265, Fat 24g, Carbs 2g, Fiber 1g, (Net Carbs 1) Protein 6g

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