



Mini Avocado Lime Pies



Ingredients:

8 oz cream cheese, softened
½ cup sugar
1 Avocado from Mexico, mashed
Juice & zest from 1 lime
¾ cup heavy cream
6 tbsp powdered sugar
Crust:
3 tbsp melted butter
1 pack of maria cookies
1 tbsp sugar

Makes about 36

Directions:

In food processor or blend, mix together graham crackers and sugar until crackers are crumbs. Mix in melted butter. Using mini muffin pan lined with paper liners, press down 1 tsp graham cracker mixture. Bake in 350 degree oven for 5 minutes. In a mixer or food processor, mix together everything together except powdered sugar and heavy cream. In a separate bowl, whip together heavy cream and powdered sugar until peaks form. Fold whipped cream mixture in with avocado mixture. Spoon on top of graham cracker crust. Refrigerate minimum 2 hours or overnight. Top with more lime zest (optional).