



Key Lime Tarts

NIBBLEDISH CONTRIBUTOR

Ingredients

- 12 graham cracker tart shells
- 6 egg yolks
- 16 ounces sweetened condensed milk
- 4 ounces key lime juice
- 1 tsp Grand Marnier
- 1/4 tsp vanilla
- pinch of salt

Instructions

A rich yet refreshing summer treat, this is my go-to dessert whenever I need a quick and easy crowd-pleaser.

1. preheat oven to 350° F
2. arrange tart shells on a baking sheet
3. combine egg yolks, sweetened condensed milk, Grand Marnier and vanilla
4. whisk key lime juice into custard mixture until completely integrated
5. pour custard into tart shells
6. bake for 15 minutes
7. chill for at least 2 hours then serve