

Luscious Key Lime Dessert



Create a cool and creamy dessert for a crowd that can be made the day ahead. The easy cookie crust gets a jump start from a mix.

Prep Time
30
Minutes

Total Time
1:30
Hr:Mins

Makes
20
servings

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- 1 pouch (1 lb 1.5 oz) Betty Crocker® oatmeal cookie mix
- 1/2 cup firm butter or margarine
- 2 cans (14 oz each) sweetened condensed milk
- 3/4 cup Key lime juice or lime juice
- 2 containers (8 oz each) frozen whipped topping, thawed
- 2 containers (6 oz each) Yoplait® Original 99% Fat Free Key lime pie yogurt
- Few drops green food color, if desired
- 1 tablespoon grated lime peel
- 1/2 cup fresh berries (blueberries, raspberries, strawberries)

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1. Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray.
2. Place cookie mix in large bowl. With pastry blender or fork, cut in butter until mixture is crumbly and coarse. Lightly press crumbs in bottom of pan. Bake 10 to 12 minutes or until golden brown. Cool.
3. In large bowl, beat condensed milk and lime juice with electric mixer on medium speed until smooth and thickened. Remove 1 cup of the whipped topping; set aside. Fold remaining whipped topping, yogurt and food color into milk mixture. Spoon into cooled crust. Cover and refrigerate about 1 hour or until set.
4. To serve, cut into 5 rows by 4 rows. Garnish each serving with a dollop of remaining whipped topping, lime peel and fresh berries. Cover and refrigerate any remaining dessert.

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Make the Most of This Recipe With Tips From The Betty Crocker® Kitchens

Purchasing

If Key limes aren't available in your grocery store, look for bottled Key lime juice near the other bottled juices.

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Nutrition Information:

1 Serving (1 Serving) Calories 340 (Calories from Fat 120), Total Fat 13g (Saturated Fat 9g, Trans Fat 0g), Cholesterol 25mg; Sodium 190mg; Total Carbohydrate 50g (Dietary Fiber 0g, Sugars 36g), Protein 6g; **Percent Daily Value***: Vitamin A 6.00%; Vitamin C 4.00%; Calcium 15.00%; Iron 2.00%; **Exchanges**: 1/2 Starch; 0 Fruit; 2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 1 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 1 Fat; **Carbohydrate Choices**: 3; *Percent Daily Values are based on a 2,000 calorie diet.