

Mini FRITOS® Key Lime Bites

Ingredients

Crust

- 3 cups Fritos® Original Corn Chips
- 2 tbsp unsalted butter
- 2 tbsp brown sugar

Filling

- 2 egg yolks
- 2 tsp key lime zest
- 1/3 cup sweetened condensed milk
- 2 ½ tbsp key lime juice

Topping

- 1/3 cup heavy or whipping (35%) cream
- 1 tbsp confectioners' (icing) sugar
- 1/2 tsp vanilla extract
- Key lime zest, for garnishing (optional)

How to make it

1. Crust: Preheat oven to 350°F. Line 12 cups of nonstick mini muffin pan with paper liners.
2. In food processor, pulse FRITOS® Original Corn Chips until finely ground.
3. In small saucepan set over medium heat, heat butter and brown sugar until butter is melted and sugar has dissolved. Remove from heat and stir in ground corn chips.
4. Divide mixture among prepared muffin cups and press in evenly in bottom and up sides of cups.
5. Bake for 10 to 15 minutes or until golden brown and firm to the touch. Let cool slightly.
6. Filling: Reduce oven to 325°F.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	20 min	45 min	12

Made with



Fritos® Original Corn Chips

7. In medium bowl, using electric mixer on high speed, beat together egg yolks and lime zest until thick and pale yellow in color, about 2 to 3 minutes. Add sweetened condensed milk and lime juice; beat until combined. Divide filling among prepared crusts.
8. Bake for 8 to 12 minutes or until filling is set, firm and dry to the touch. Let cool completely. Refrigerate for 1 to 2 hours or until well chilled.
9. Topping: Just before serving, in medium bowl, using electric mixer, whip cream. Beat in confectioners' sugar and vanilla until combined.
10. Using offset spatula, remove tartlets from pan. Garnish with dollop of whipped cream and, if using, lime zest.