Maltesers Key Lime Pie
RECIPE

Maltesers Key Lime Pie



TIME	50 mins
INGREDIENTS	8 items
MAKES	14 servings

Sweet and tangy as the perfect Easter dessert with added cuteness of Maltesers Bunnies peeking out.

INGREDIENTS

- 200g Digestive biscuits
- 70g Unsalted butter, melted
- 50g Light brown sugar
- 75g Malt powder
- 150ml Double cream
- Zest 5 limes, juice 3 of the smaller limes
- 300g 0% Fat Greek yoghurt
- 1 x 58g pack Maltesers Chocolate Mini Bunnies, roughly broken

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COOKING INSTRUCTIONS

1. Heat oven to 160°C fan / 180°C / Gas 4.
2. Crush the biscuits until fine.
3. Melt the butter, then, using a spatula or spoon, mix with the crushed biscuits until evenly coated (either in the pan or a bowl).
4. Press the biscuit and butter mixture into a greased 22cm pie dish or tart tin and bake for 8-10 mins until golden, then leave to cool (you can also leave this for a few hours or overnight, if you're making it to get a head start).
5. Mix the sugar, malt powder, cream, lime juice and two thirds of the zest to dissolve.
6. Then continue to whisk until it just holds its shape.
7. Fold the yoghurt through until evenly mixed.
8. Spread this mixture over the base, topping it with the Maltesers chocolate mini bunnies and extra lime zest, then leave to firm up in the fridge for at least 20mins. TIP: Dust the top with some cocoa powder before adding the chocolate mini bunnies and lime zest, for that extra special final touch.

Column 1	Column 2
Figures per 72g serving	
Kcal	229
Fat (g)	14.3
Saturates (g)	8.1
Carbs (g)	20.2
Sugars (g)	11.2
Fibre (g)	0.9
Protein (g)	4.3
Salt (g)	0.31

More Recipes Like This



Easy Maltesers Tiramisu

Cooking time

25 mins

Ingredients

9 items



Maltesers Bunnies and M&M'S chocolate bark

Cooking time

30 mins

Ingredients

6 items



Maltesers Cookie Cake

Cooking time

90 mins

Ingredients

9 items



Maltesers Millionaire Shortbread Gold Bars

Cooking time

90 mins

Ingredients

10 items



Molten Chocolate Maltesers Cake

Cooking time

90 mins

Ingredients

9 items

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