

Burtons Grill's Mindful Twist on  
**Key Lime Sweet Shots**



**Ingredients**

7 oz (1/2 Can) Sweetened Condensed Milk  
1/4 Cup Lime Juice  
1 Egg Yolk  
1 Tbsp Lime Juice  
1/4 Cup Fat Free Cream Cheese  
1 Tbsp Granulated Sugar  
1/4 Tsp Vanilla Extract

**Directions**

Preheat oven to 300 degrees. In a mixing bowl, whisk condensed milk, lime juice, and egg yolk for 1-2 minutes; do not over mix. Divide equally into 4 small ramekins. Place the ramekins in a roasting pan with a 2" side; add enough water to reach halfway up the pan. Bake in oven for 20-25 minutes until custard has set. Cool to room temperature. Put the remaining ingredients in a bowl and process until smooth with an egg beater or immersion blender. Divide equally among the 4 ramekins, then smooth the top with a rubber spatula. Cover and refrigerate for one hour or until set. Garnish with a slice of lime.

Serves 4. *Nutrition Analysis per serving:* 230 calories, 7 g fat, 4 g saturated fat, 100 mg cholesterol, 190 mg sodium, 35 g carbohydrates, 9 g protein