

Key Lime Dessert with Raspberry Sauce

2 February 2025

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
405 min	45 min	360 min	24	\$0.90	320 kcal



Indulge in a refreshing treat that perfectly balances the tangy zest of Key limes with the sweet allure of raspberry sauce. Our Key Lime Dessert with Raspberry Sauce is not just a dessert; it's a delightful experience that will transport your taste buds to a tropical paradise. With its creamy textur...

Ingredients

- ☐ 6 oz pkg. lime-flavored gelatin

☐ 1 cup Key lime juice

☐ 2 cups pint whipping cream

☐ 2 tablespoons Key lime juice

☐ 18 oz (1 1/2 cups) seedless raspberry jam ()

☐ 1 serving Fresh raspberries
- ☐ 2 cups boiling water

☐ 28 oz sweetened condensed milk (not evaporated) canned

☐ 45 graham cracker squares

☐ 2 tablespoons water

☐ 2 tablespoons water

☐ 1 serving Grated lime peel or fresh mint leaves

Method

- 1 In very large bowl, combine gelatin and boiling water; stir 2 to 3 minutes or until dissolved.
- 2 Add 1 cup lime juice and the sweetened condensed milk; beat with electric mixer on medium speed until smooth. Set aside.
- 3 In medium bowl, beat whipping cream until stiff peaks form. Gently fold whipped cream into gelatin mixture just until combined.
- 4 Grease 13x9-inch pan. Arrange 5 cracker squares down length of greased pan; repeat forming 2 additional rows and using a total of 15 cracker squares to cover bottom of pan. Set aside.
- 5 In small bowl, combine 2 tablespoons lime juice and 2 tablespoons water.
- 6 Brush juice mixture onto each cracker square in pan just until moistened. Carefully pour 3 1/3 cups filling over cracker crust; spread evenly. Repeat cracker and filling layers 2 times. Gently tap pan on hard surface and push down any crackers that are close to surface. Cover with foil; refrigerate at least 6 hours or overnight.
- 7 Meanwhile, in medium microwave-safe bowl, mix jam and 2 tablespoons water. Microwave on Medium for about 30 seconds or until jam is melted, stirring twice. Cover; refrigerate until serving time.
- 8 Cut dessert into squares. Spoon 1 tablespoon raspberry sauce onto each individual dessert plate.
- 9 Place dessert squares on plates.
- 10 Garnish with raspberries and lime peel. Store in refrigerator.

Nutrition per serving

	320	5 g	11 g	51 g
	KCAL	PROTEIN	FAT	CARBS
Saturated Fat				6.6 g · 41% of daily needs
Fibre				0.9 g · 4% of daily needs
Sugar				38.3 g · 43% of daily needs
Sodium				175 mg · 8% of daily needs
Cholesterol				33.7 mg · 11% of daily needs
Vitamin C				6.9 mg · 8% of daily needs

Adapted from Betty Crocker. Find this recipe, ratings and more ideas at whatsheate.com/key-lime-dessert-with-raspberry-sauce-28076