



Kiwi-Lime Dessert Cups

From the Pampered Chef Spring/Summer 2010 "Season's Best" Recipe Collection, pg. 31.

INGREDIENTS

	Non-stick cooking spray with flour
1/2 c.	Sliced almonds, toasted, divided
1/2 pkg.	Refrigerated sugar cookie dough
1	Lime
2 oz.	Cream cheese, softened
2 Tbsp.	Powdered Sugar
1 drop	Green food coloring
2 cups	Thawed frozen whipped topping
1 c.	Fresh strawberries
2	Medium kiwi, peeled

Yield: 24 servings

Nutritional Value per serving:
Calories 210, Total Fat 17 g, Saturated Fat 17 g, Saturated Fat 10 g, Cholesterol 45mg, Carbohydrate 11 g, Protein 4 g, Sodium 160 mg, Fiber 1 g

DIRECTIONS

1. Preheat oven to 350° F. Spray cups of deluxe mini muffin pan with nonstick cooking spray. Set aside 2 Tbsp of almonds. Finely chop remaining almonds.
2. Cut cookie dough into 6 half-inch thick discs. Dip discs into chopped almonds, coating evenly. Cut each disc into 4 wedges, for a total of 24 wedges. Place wedges into cups of pan, and press down into place. Bake 9-11 minutes, or until golden brown. Cool in pan 3-4 minutes, and then remove cups to cooking rack.
3. Meanwhile, zest lime to measure 1 tsp. Juice lime to measure 1 Tbsp. Combine zest, juice, cream cheese, sugar, and food coloring. Whisk till smooth. Add whipped topping. Mix till stiff. Spoon cream cheese mixture into large Ziploc bag and set aside. Thinly slice strawberries and kiwi. Cut kiwi slices in half.
4. To assemble, trim corner of bag, and pipe filling evenly into cups. Top with strawberries, kiwi, and reserved almonds.