Coconut Key Lime Tartlets

1 cup graham cracker crumbs

1 cup sweetened flaked coconut

6 Tablespoons butter, melted

5 Tablespoons sugar

1 (14-oz.) can sweetened condensed milk

½ cup Key lime juice

3 large egg yolks

½ tsp. salt

1 Tablespoon plus 1⁄2 tsp. lime zest (from 2 limes)

¾ cup heavy cream

½ teaspoon vanilla extract

lime slices

Stir together graham cracker crumbs, coconut, butter, and 4 T. sugar.

Press mixture into bottom and up sides of each greased baking cup.

Bake 5 minutes at 350.

Whisk together condensed milk, Key lime juice, egg yolks, salt, and 1 T. lime zest.

Pour filling into cooled crusts.

Bake 12 to 14 minutes or until set.

Cool 1 hour on racks.  Refrigerate 2 hours.

Beat heavy cream until soft peaks.

Add vanilla, 1 T. sugar and 1/2 t. lime zest.

Beat to stiff peaks.

Top each mini pie with a dollop of whipped cream.

Garnish with a lime slice.