Key Lime Pie Pops

Crust

1¼ cups graham cracker crumbs

1/3 cup butter, melted

3 Tablespoons brown sugar

Filling:

1 (14 oz) can sweetened condensed milk

3 egg yolks

½ cup key lime juice

Chocolate for dipping

Melt butter and add graham cracker crumbs and brown sugar for crust.

Press into paper lined mini muffin cups.

Whisk together filling ingredients.

Spoon filling over crust and bake 15 minutes. Cool 10 minutes in pan.

Remove pies from pan and place in freezer for at least an hour.

Peel off paper liners and insert a stick into each pie. Return to freezer for another hour.

Melt chocolate and dip each pie into melted chocolate. Place on waxed paper lined baking sheets to cool.

Serve on trays or stand in glasses to serve.