

## Lime Cheesecake Sandwiches – *Sandwiches de pay de queso de limón*

1 package (8 oz, 225 g)	cream cheese, such as Philadelphia™; at room temperature
1/3 cup	sweetened condensed milk
2 large	limes, preferably organic; washed and dried
¼ cup	whipping cream
54	Maria cookies (approximately 2 packages, 200g each)

Grate the zest from all around one of the limes (green layer only). Slice both limes and squeeze juice. It makes about 1/4 cup of juice from the two limes, and 1 teaspoon of zest. Reserve. Using an electric mixer, blend the cheese and condensed milk at high speed until fluffy, then add juice and zest; continue mixing at medium speed, to perfectly incorporate the cheese and lime mixtures. Increase speed to high, and add whipping cream; continue beating until soft peak are formed (do not overmix at this point). Place one Maria cookie at the bottom of large paper cups (about 18) and scoop two heaping spoons of the cheese filling on top of each cookie; cover with another cookie, pressing down carefully just until the filling is visible at the edge. Repeat with a second layer of filling, and a third cookie on top. Store sandwiches in a covered container in the fridge for at least 4 hours or overnight. This recipe makes approximately 18 sandwiches. Display on a tray for a buffet style gathering, or serve individually on small plates:



This sandwich is firm enough to eat without a fork, and the filling is set to perfection:

