

KEY LIME PIE

INGREDIENTS:

Graham Cracker Crust

- ½ cup melted butter
- 1 ½ cups graham cracker crumbs
- ¾ cup sugar
- ¼ cup flour

Key Lime Filling

- 2 cans sweetened condensed milk
- 3 egg yolks
- 1 cup key lime juice or
½ cup fresh squeezed lime juice

1-cup heavy cream

PREPARATION:

Preheat oven to 350 degrees. Spray 11- inch pie pan with non-stick spray.

For Pie Crust

Melt butter and thoroughly mix all crust ingredients in a bowl. When mixture is moist, place in coated pie pan. Make sure crumbs cover all sides and bottom evenly. Using another pie pan, press firmly on the crumbs to mold them into place.

For Filling

Place all filling ingredients in mixer bowl. Using the whip, mix at low speed until thick and creamy. Pour mixture into graham cracker crust and spread evenly.

Bake in preheated 350-degree oven for 20-25 minutes until filling just begins to pull away from crust. Filling will lightly stick to your fingers when done. Cool for 2 – 3 hours before refrigerating. After pie is cool, cover with plastic wrap and refrigerate. Before serving, whip heavy cream till stiff peaks and cover top of pie. Best served cold.