

## KEY LIME PIE

*Yields: 1 pie*

### GRAHAM CRACKER CRUST INGREDIENTS

- 1 ¼ cups Graham Cracker Crumbs
- ½ cup Melted Butter
- ⅓ cup Sugar

### KEY LIME FILLING INGREDIENTS

- 1 14oz. can Sweetened Condensed Milk
- 3 Egg Yolks
- 1⅓ cups Lime Juice
- ¼ tsp. Lime Zest

### OPTIONAL SERVING INGREDIENTS

- 1½ cups whipped cream
- 1 Tbsp. Lime Zest

### GRAHAM CRACKER CRUST METHOD

1. Preheat oven to 375°F.
2. In a medium bowl, work all ingredients together with your hands.
3. Press crumb mixture into a 12" pie tin by hand. Make crust slightly thicker in the center and around the rim.
4. Bake for 6 minutes at 375°F. Remove and cool.

### KEY LIME PIE METHOD

1. In the bowl of an electric mixer, combine all of the filling ingredients and mix at medium speed until mixture comes together.
2. Pour filling into the pre-baked 12" graham cracker crust pie shell.
3. Bake for 13 minutes at 375°F.
4. Let cool to room temperature.
5. Place pie in the freezer until completely frozen.
6. To serve, take out pie a few minutes before serving. For a serving idea, serve with a dollop of whipped cream and a sprinkle of shaved lime zest.

