



## Recipe Card

# Key Lime Pie



Serving: 8



Cooking Time: 49 Min



Level: Easy



## INGREDIENTS

### *For the filling:*

1 14-ounce can sweetened condensed milk  
1/2 cup lime juice  
4 teaspoons lime zest  
4 large egg yolks  
1 pinch salt

### *For the crust:*

11 graham crackers or about 1 1/4 cups crumbs  
3 tablespoons granulated sugar  
1 pinch salt  
5 tablespoons unsalted butter, melted and cooled to serve  
1 cup heavy cream

## PREPARATION

### *For the filling:*

1. Thoroughly whisk all the filling ingredients together and set aside to thicken while you prepare the crust.

### *For the crust:*

1. Preheat oven to 350° F.

2. Process the graham crackers in a food processor to fine crumbs. Add the sugar and salt, and pulse to combine. Last, add in the butter and pulse until the mixture resembles wet sand.

3. Press the mixture into a 9-inch pie dish (metal works best here) evenly on the bottom and up the sides. I like to use a dry measuring cup to help this along. Bake the crust until it is light golden brown and fragrant, 10 to 12 minutes.

4. Cool the crust slightly, then give the prepared filling a final mix, and pour it into the pie pan. Turn the oven down to 325° F, and bake the pie until just set, but slightly wiggly in the center, 15 to 17 minutes. Cool the pie to room temperature, then set it in the fridge to chill completely, at least 3 hours or overnight.

5. Just before serving, whip the cream to soft peaks, and spread it on top of the pie.