

Key Lime Pie

Don't know how long Aunt Kati has been bringing this to family gatherings, but it is always a hit. She claims it is because the green color is so cheerful and appetizing. In the original recipe, there was no baking required, but she often does just to make sure the eggs are safe and the pies are set. It also calls for fresh key lime juice, but she admits that she's used regular limes and even the lime juice in a bottle, and it was still delicious. This recipe is for 2 pies, but you can half it to make one.

This recipe only uses egg yolks. If you need a recipe that uses egg whites, look at our cherry berry in a cloud dessert.

Ingredients

Crust

- 1 cup butter
- 1 ½ cups graham cracker crumbs
- ½ cup sugar

Filling

- 8 large egg yolks
- 2 14-ounce can sweetened condensed milk
- 1 cup lime juice
- green food coloring as desired

Whipped Cream

- 1 pint whipping cream
- 2 tablespoons powdered sugar



Instructions

Crust

- ❖ Lightly grease 2 pie shells.
- ❖ Mix graham cracker crumbs and sugar until evenly distributed.
- ❖ Melt the butter in a mixing bowl, then mix evenly with the crumb mixture.
- ❖ Divide crumb mixture equally into the 2 pie shells.
- ❖ Evenly pat crumbs onto the bottom and sides of each pie shell.
- ❖ Bake the shells for 8-10 minutes at 350 degrees Fahrenheit.
- ❖ Turn the oven down to 325.

Filling

- ❖ While the oven is cooling, mix the egg yolks, sweetened condensed milk, lime juice, and food coloring (if you want).
- ❖ Once the pie shells are cool, equally divide the filling into each pie shell.
- ❖ Bake for 15 minutes or just until they begin to firm up. They will finish setting in the refrigerator.
- ❖ Refrigerate overnight and serve cold. Make sure that each piece has a dollop of whipping cream.

Whipped Cream

- ❖ Add powdered sugar to whipping cream then beat with a hand mixer until it is the desired consistency.



"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8