

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 lime juice in a bottle still makes a delicious pie. If you buy a one-pound bag of key limes, it won't quite be enough juice for two pies. This recipe is for two pies, but you can half it to make one pie.

Ingredients

Crust

1 cup butter, melted
2 ½ cups graham cracker crumbs
½ cup sugar

Filling

8 large egg yolks
2 - 14-ounce cans sweetened condensed milk
1 cup lime juice (about 18 key limes)
green food coloring, optional

Whipped Cream

1 pint whipping cream
2 tablespoons powdered sugar



Instructions

Crust

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Lightly grease 2 pie pans.
- ❖ Mix graham cracker crumbs and sugar until evenly distributed.
- ❖ Evenly mix the melted butter with the crumb mixture.
- ❖ Equally divide the crumb mixture between 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. (You may have to lightly press the crusts down just after removing from the oven.)
- ❖ Turn the oven down to 325 degrees.

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.

Whipped Cream

- ❖ Add powdered sugar to whipping cream then beat with a hand mixer until it is the desired consistency.
- ❖ Make sure that each piece has a dollop of whipped cream when serving.



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