

Key Lime Pie Recipe

ESTIMATED TIME TO MAKE

Total Time Hands On: 30 - 40 min.

Total Time Including Chill: 4.5 - 5 hrs.

INGREDIENTS:

FOR THE CRUST:

- 1 ½ CUPS GRAHAM CRACKER CRUMBS (ABOUT 10–12 CRACKERS)
- ¼ CUP SUGAR
- 6 TBSP MELTED BUTTER

FOR THE FILLING:

- 1 CAN (14 OZ) SWEETENED CONDENSED MILK
- 4 LARGE EGG YOLKS
- ½ CUP FRESHLY SQUEEZED KEY LIME JUICE (OR BOTTLED KEY LIME JUICE LIKE NELLIE & JOE'S)
- 1 TBSP KEY LIME ZEST (OPTIONAL BUT ADDS ZING)

FOR THE TOPPING (OPTIONAL):

- WHIPPED CREAM (1 CUP HEAVY CREAM + 2 TBSP POWDERED SUGAR, WHIPPED)
- OR LIGHTLY TOASTED MERINGUE

INSTRUCTIONS

1. PREHEAT OVEN TO 350°F (175°C).

2. MAKE THE CRUST:

- MIX GRAHAM CRACKER CRUMBS, SUGAR, AND MELTED BUTTER.
- PRESS INTO A 9-INCH PIE DISH, PUSHING FIRMLY UP THE SIDES AND BOTTOM.
- BAKE FOR 8–10 MINUTES UNTIL LIGHTLY GOLDEN. LET COOL SLIGHTLY.

3. PREPARE THE FILLING:

- IN A BOWL, WHISK EGG YOLKS UNTIL SLIGHTLY THICKENED.
- STIR IN SWEETENED CONDENSED MILK, THEN KEY LIME JUICE AND ZEST.
- MIX UNTIL SMOOTH AND CREAMY.

4. POUR FILLING INTO CRUST.

SMOOTH THE TOP AND BAKE FOR 15 MINUTES UNTIL JUST SET (IT WILL STILL JIGGLE SLIGHTLY).

5. CHILL:

LET THE PIE COOL AT ROOM TEMP, THEN REFRIGERATE FOR AT LEAST 4 HOURS (OVERNIGHT IS BEST).

6. ADD TOPPING:

TOP WITH WHIPPED CREAM OR MERINGUE JUST BEFORE SERVING.

*NO KEY LIMES? PERSIAN LIMES WORK IN A PINCH, BUT TRY BOTTLED KEY LIME JUICE FOR THE REAL TASTE.
DON'T OVERBAKE—THE PIE FIRMS UP AS IT CHILLS.*