



Recipe

# Key Lime Pie

Category

Dessert

Description

Sweet and Tart Key Lime Custard in a Home Baked Graham Cracker Crust. Garnished with Whipped Cream and toasted almonds

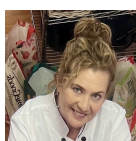
Servings

6



Ingredients

0.75	Cup	Graham Cracker Crumbs	
0.25	t	Salt	for the crust
2.00	T	Sugar	For Crust
4.00	T	Butter	For Crust - MELTED
14.00	Oz	Sweetened Condensed	
3.00		Egg Yolks	
2.00	t	Key Lime Zest	
0.50	Cup	Key Lime Juice	MUST use Key Limes for this. Not regular
1.00	Cup	Whipped Cream	FOR GARNISH - don't mix in
		Lime Zest	For Garnish - for this you may use regular
		Slivered Almonds	Toasted Optional - place on top of whipped



**Instructions**

**Step 1**

Mix graham crackers, melted butter, sugar and salt

Press into springform pan or pie dish

Combine ingredients and bake 5 min at 350 (325 convection)

**Step 2**

Zest Limes before juicing - it's much easier this way!

Juice limes

Whisk together condensed milk, egg yolks, zest and juice until well blended. Pour mixture into baked graham cracker crust.

**Step 3**

Bake at 350° (325 convection) for 10-12 minutes or until pie is set. Cool completely on a wire rack (about 1 hour). Cover and chill in the refrigerator ideally overnight but at least 4-6 hours before serving. If in a Springform pan (as opposed to a regular pie dish) the cooling process is very important so that the pie stays together when you release the springform pan.

**Step 4**

If using a Springform pan, move the pie to a serving plate. Skip this step if using a regular pie dish.

**Step 5**

Using a microplane, zest a dark green lime on top to garnish the pie. This lime does not have to be a key lime. A Persian lime is OK here, make sure the skin is dark green for the best visual effect.

**Step 6**

Use the canned, pressurized whipped cream (or use a siphon if you like) and pipe a border of whipped cream around the edge. Then place toasted slivered almonds on the whipped cream around the edge for an elevated presentation.

You may also want to consider serving it with a Hard Candy Shard (recipe 1378) for extra dramatic flair.

You can also make mini Key Lime Pies in individual Ramekins.