

Key Lime Pie

Use a micro-planer to remove the zest.

Mostly from The Best Recipe cookbook

4 teaspoons grated lime zest plus ½ cup strained juiced from 3-4 limes

4 large egg yolks

1 14 oz can sweetened condensed milk (I use Borden Eagle Brand)

- Preheat oven to 325 degrees.
- Whisk zest and yolks in medium bowl until tinted light green, about 2 minutes.
- Beat in milk, then juice; set aside at room temp to thicken.
- Pour filling into a **graham cracker pie crust (ready-made) OR** use the **homemade crust recipe** below
- Bake until center is just set, yet wiggly when jiggled, 15-17 minutes.
- Cool to room temp.
- Refrigerate until well chilled, at least 3 hours.

- Up to 2 hours before serving, top with whipped cream:
¾ cup heavy cream, chilled
¼ cup confectioner's sugar
- Whip cream in medium bowl to very soft peaks.
- Add sugar tablespoon at a time, continue whipping to just-stiff peaks.

- Garnish with **½ lime, sliced paper thin and dipped in sugar** (optional)

Homemade Graham Cracker Crust

1 waxed paper pack of graham crackers (crushed fine)

1/3 cup salted butter, melted

¼ cup sugar

Dash salt

- Melt the butter.
- Mix the cookies, sugar and salt in well.
- Press into a pie pan or a square pyrex pan (I prefer as it creates a thicker crust).