

KEY LIME PIE



Ingredients:

- 3 egg yolks
- 1 teaspoons grated lime zest
- 1 can sweetened condensed milk
- 2/3 cup fresh (preferable) or bottled Key lime juice
- Sweetened whipped cream for garnish
- cracker crust

Preparation:

1. Preheat oven
2. Place egg yolks and lime zest in a nonreactive bowl and beat on high speed about 5 minutes, until the mixture is very glossy. Add sweetened condensed milk in a steady stream and beat until thickened, another 3 to 4 minutes. Reduce mixer speed to low and add Key lime juice, beating only until combined.
3. Pour the lime custard into the prepared graham cracker crust. Bake about 10 minutes until filling has barely set. Remove from oven and let slowly cool until it is room temperature. Refrigerate.
4. Place the Key lime pie in the freezer about 15 to 20 minutes before serving time. Slice and serve with a large dollop of whipped cream.