

Key Lime Pie

Makes one 8" pie



Ingredients

For the Crust

- 5 tablespoons butter, melted
- 18 graham cracker sheets
- ¼ cup sugar
- ½ teaspoon Kosher salt

For the Lime Filling

- 2 large eggs yolks
- 1 tablespoon lime zest
- 1 can sweetened condensed milk
- ½ cup freshly squeezed lime juice

For the Topping

- 1 cup whipping cream
- 2 - 3 tablespoons confectioners' sugar
- ½ teaspoon pure vanilla extract

Steps

1. Preheat oven to 350°F.
2. Start with the crust. Crush crackers in a large plastic bag with a rolling pin, or place them in the food processor and pulse until you have fine crumbs. Put crumbs in a medium-size bowl and add the melted butter, sugar and salt and mix well.
3. Pour out mixture onto a pie plate and press it in well along the bottom and up the sides of the pan. Using a small dry measure cup helps.
4. Bake crust for 5 - 10 minutes or until you can see it turn golden brown around the edges. Remove from oven and let cool.
5. In a stand mixer, or a medium-size bowl by hand, whisk together the eggs, sweetened condensed milk, lime zest and juice until it's well-combined. Pour the mixture into the cooled crust and return to the oven baking for another 15 - 20 minutes - or until the center is pretty well set. It will continue to firm up in the fridge.
6. Once you remove from oven, let it fully cool before refrigerating it. Overnight is great, two-three hours is a must.
7. Make the whip cream by whipping together (again, stand mixer or hand beaters) whip cream, sugar and vanilla extract until medium-size peaks form. Top the fully refrigerated pie with cream and garnish with lime slices. Serve cold.