

<u>Noreen's Kitchen</u> Old Fashioned Key Lime Pie

Ingredients

2, 14 ounce cans, sweetened condensed milk* 1/2 cup sour cream

3/4 cup key lime juice 9 inch graham cracker crust

Step by Step Instructions

Pre heat oven to 350 degrees.

Mix condensed milk and sour cream and whisk well to combine.

Add key lime juice and whisk well. You should see a marked difference in the consistency of the mixture. It should have thickened considerably after mixing in the juice.

Pour the mixture into a prepared graham cracker pie shell.

Bake for 15 minutes.

Remove from oven and allow to cool on a rack for at least 2 hours.

Garnish with whipped cream and refrigerate overnight for best results.

*NOTE: Do not use fat free or sugar free condensed milk in this recipe. It will not set properly. Please follow the recipe for best results.

ENJOY!