

# KEY LIME PIE, VERY EASY

## INGREDIENTS:

1 9" regular (NOT "deep dish" or "2 extra servings") graham cracker or shortbread crust shell. Save the plastic lid - you may need it later.

2/3 cup Key Lime juice (see MARK'S TIPS below)

1 14 oz can of sweetened condensed milk, like Eagle brand or Meadow Gold (NOT evaporated milk)

3 large egg yolks (whites are not used for this recipe)

## DIRECTIONS:

1. Preheat oven to 350 degrees.
2. Beat egg yolks with mixer on high for 5 minutes, until yolks are a little fluffy. Scrape down sides and mix a little more.
3. Slowly add sweetened condensed milk and continue to beat until combined. Scrape down sides and mix a little more.
4. On low speed, mix in the lime juice until just combined and no more. Scrape down sides and stir a little with the spatula to make sure everything is well mixed.
5. Pour mixture into crust and bake for 10-15 minutes or until the center is set. (I usually have to bake for about 15-18 minutes).
6. Remove from oven and allow to cool for about 30 minutes.
7. Place in refrigerator, UNCOVERED, to cool completely, about 1 - 2 hours or,
8. Place in freezer for about 30 - 60 minutes, then cut and serve, or,
9. Place in freezer, allow to freeze completely, place plastic lid that came with the crust and save for later. If serving later, remove from freezer about 30-60 minutes and allow to thaw slightly before serving – you will want it to be a little frozen for serving.

## TIPS:

No need to make a crust from scratch - that's what those Keebler elves are for and they do such a good job. ;-)

No need to wait till the Key limes are in season and squeeze all those tiny limes - most stores have Key lime juice in bottles on the baking goods aisle - Nellie & Joe's Famous Key West Lime Juice in a 16 oz light lime green plastic bottle with a green label is one brand you may see. This bottle will make 3 pies if using 2/3 cup juice per pie.

This pie is somewhat tart, which is the classic way to make it, but some people like it a little sweeter. So, for a sweeter pie, after you have beaten the egg yolks, add 2 Tablespoons of sugar, beat well, and then continue adding the sweetened condensed milk. Then, instead of 2/3 cup of lime juice, just use 1/2 cup.

I don't make a meringue or serve it with Cool Whip, etc. - too much work for this simple of a pie and I've found that most people prefer the pie without it.

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