

KEY LIME PIE

This is perhaps the most viewed and shared recipe we have ever done. You can see why!

Serves: 10

Ingredients (Crust):

1-1/2 cups Wheat-Free Market All-Purpose Baking Mix
3/4 cup chopped pecans
4 tablespoons salted butter, melted
1 tablespoon Virtue Sweetener

Ingredients (Filling):

6 oz. cream cheese, room temperature
1-1/2 cups heavy whipping cream
1/4 cup plus 2 tablespoons key lime or lime juice
Zest of 3 large limes
1/4 cup plus 1 tablespoon Virtue Sweetener (to taste)

Ingredients (Topping):

2 oz. cream cheese, room temperature
3/4 cup heavy whipping cream
2 teaspoons Virtue Sweetener (to taste)

Directions: Preheat oven to 350 degrees F and prepare crust.

In a medium bowl blend baking mix, nuts, butter and sweetener. Press crust mixture firmly into the bottom and up the sides of an 8 or 9 inch pie plate. Bake for 14-16 minutes or until crust has harden. Allow crust to cool completely.

While crust is baking and cooling, prepare the filling. Add the cream cheese to a medium bowl and blend with hand mixer until smooth. Then add the heavy whipping cream, lime juice, zest and sweetener. Blend until filling is smooth and thick. Taste for sweetness and lime flavor and adjust if needed. Up to one more tablespoon of lime juice can be added if needed. Cover filling and set aside.

In another medium bowl, prepare topping by blending the cream cheese until smooth then add the whipping cream and sweetener. Blend until stiff but not so long that it begins to get grainy. Taste for sweetness and adjust if needed.

Spread filling into cooled pie crust and then either pipe the topping on using a star shaped tip or simply spread the topping over the pie.

Top with a little lime zest and refrigerate for at least 2-3 hours before serving. This pie is also delicious after frozen for 2-3 hours (but no more or it will be difficult to cut.)

