

Key Lime Pie

Adapted from Marthastewart.com



1 ½ cups graham cracker crumbs
6 tbsp unsalted butter, melted and cooled
5 tbsp sugar
1 14 oz can sweetened condensed milk
4 large egg yolks
½ cup freshly squeezed (bottled will work if you can't find fresh) key lime juice
1 tablespoon finely grated key lime zest
Whipped cream (recipe follows)

Preheat oven to 375°F. Mix together the graham cracker crumbs, butter, and 3 tbsp sugar until completely combined. Press the crumbs into the bottom and sides of a 9inch pie plate. Bake 10 minutes, or until lightly browned. Cool completely before using.

Preheat oven to 325°F. Whisk the condensed milk, egg yolks, key lime juice, and zest. Pour into the crust and bake for about 15 minutes, or until the filling is set but still quivers when the pan is nudged. Cool completely before serving. Serve sliced with a dollop of whipped cream on top, or spread whipped cream over the pie before slicing and serving.

Whipped Cream

1 ½ cups heavy cream
2 tbsp sugar
½ tsp vanilla extract

Beat the cream, sugar and vanilla in a stand mixer or with a hand mixer until soft peaks form. Refrigerate until ready to use.