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Key Lime Pie

Recipe By JASMIN QUEEN

SERVES: 6-8

PIE FILLING:

- ☐ **4 egg yolks**
- ☐ **20-25 key limes, juiced (about ½ cup)**
- ☐ **14 oz. sweetened condensed milk**

GRAHAM CRACKER CRUST:

- ☐ **2 cups graham cracker crumbs**
- ☐ **5 tbsp. sugar**
- ☐ **½ cup butter, *melted***

GARNISHES:

- ☐ **whipped cream**
- ☐ **lime slices**

DIRECTIONS:

1. ☐ Preheat the oven to 350°F.
2. ☐ Prepare the crust by combining the graham cracker crumbs and sugar with melted butter.
3. ☐ Press into the bottom and up the sides of an 8" pie plate.
4. ☐ Bake the crust for 8 minutes and let cool.
5. ☐ Combine egg yolks, key lime juice, and sweetened condensed milk.
6. ☐ Pour key lime pie filling into the prepared crust. Bake for 15 minutes.
7. ☐ Cool on a wire rack and then refrigerate.
8. ☐ Just before serving, pipe whipped cream into mounds and then garnish with lime slices.

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