



Key Lime Pie

Submitted by
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Ingredients

- 6 large egg yolks
- 2 14-ounce cans of sweetened condensed milk
- 1 tablespoon finely grated lime zest
- 1 cup freshly squeezed key lime juice
- 1 prepared 9-inch graham cracker crust (refrigerated)
- 1 8-ounce container of whipped cream

Directions

1. Preheat oven to 350 degrees.
2. In a mixing bowl, beat the yolks until thick, about 3 minutes.
3. Add the condensed milk, lime juice, and lime zest.
4. Beat again until well blended, about 1 minute.
5. Pour into pie shell, filling it to the brim and mounding slightly on top.
6. Bake for 15 minutes, then allow to cool.
7. Cover with plastic wrap, stretching wrap tightly across the surface.
8. Freeze until firm, at least 3 hours.
9. Just before serving, remove from freezer and discard plastic wrap.
10. Allow to rest for 5 minutes, then spread whipped cream on top and serve.