

## KEY LIME PIE

### INGREDIENTS

#### CRUST

- 1 1/2 cups graham cracker crumbs (about 10 sheets if you need to crush them)
- 1/4 cup brown sugar
- 5 tablespoons butter, melted

#### FILLING

- 2 (14 ounce) cans EAGLE BRAND® Sweetened Condensed Milk
- 3/4 cups fresh lime juice
- 4 egg yolks
- 1 teaspoon grated lime peel

#### TOPPING

- 1 cup heavy whipping cream
- 1/4 cup powdered sugar
- 1/2 teaspoon vanilla extract
- Sliced Limes for Garnish



### Directions

#### FILLING

Heat oven to 375 degrees F. Combine graham cracker crumbs and sugar. Add melted butter and stir until evenly moistened. Press mixture into bottom and sides of a 9-inch pie plate to form crust using a measuring cup to really press it into the pie plate and firm up the sides. Bake 10 minutes or until crust begins to brown. Cool 15 minutes on wire rack.

Whisk egg yolks with eagle brand, then add lime juice and mix in large bowl until blended. Stir in lime peel. Pour filling into crust. Bake 7 to 10 minutes or until tiny bubbles begin to form on surface of pie. If you jiggle it, it should be firm. Cool completely on wire rack. Then you can refrigerate.

#### TOPPING

Beat cream using an electric mixer until peaks begin to form, then add powdered sugar and vanilla in until stiff and combined. Top pie with whipped cream. Chill at least 1 hour before serving.

I pipe the whip cream in between slices of limes to finish it off!