

# My First Key Lime Pie



I have never made a key lime pie...ever. I did try my hand at Lemon Meringue once and it was a total disaster. We were at [Ranch Market](#) this the weekend. They had key limes for \$0.99 a lb. and I couldn't resist buying a big bag of them.

There are quite a few different recipes for key lime pie~~with and without eggs. The recipe I chose was from [Allrecipe](#) because it was customer rated with 5 stars. There are so few ingredients required for this pie.



You can use either a store-bought graham cracker crust or it's very easy to make your own from scratch.

Here's how to make the crust. To get 1 1/2 cups of finely ground graham crackers, I used approximately 1.5 packages of graham crackers. Using the Cuisinart, it took a few seconds to pulverize the crackers into crumbs. You can also put the

crackers into a Ziplock bag and use a rolling pin to crush them.

Has anyone else noticed how small graham crackers have become?

I actually googled it and there have been numerous complaints on the reduction in size and diminished taste. Graham crackers were a favorite childhood treat, but now they seem so skimpy. I digress...



Back to the pie. Add sugar and melted butter. Cinnamon is optional but I included it in this recipe. Mix well.







Press the mixture into a 9 inch pie plate~~I used a measuring cup to tap the crumbs down.





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Bake it at 375 degrees for 7 minutes. Cool before adding the filling.

To make the key lime filling, squeeze this little tiny fellas until you get 3/4 cup of key lime juice. It took approximately 19 limes (14 or so limes = 1 lb.) and fortunately my strong son did all the squeezing.



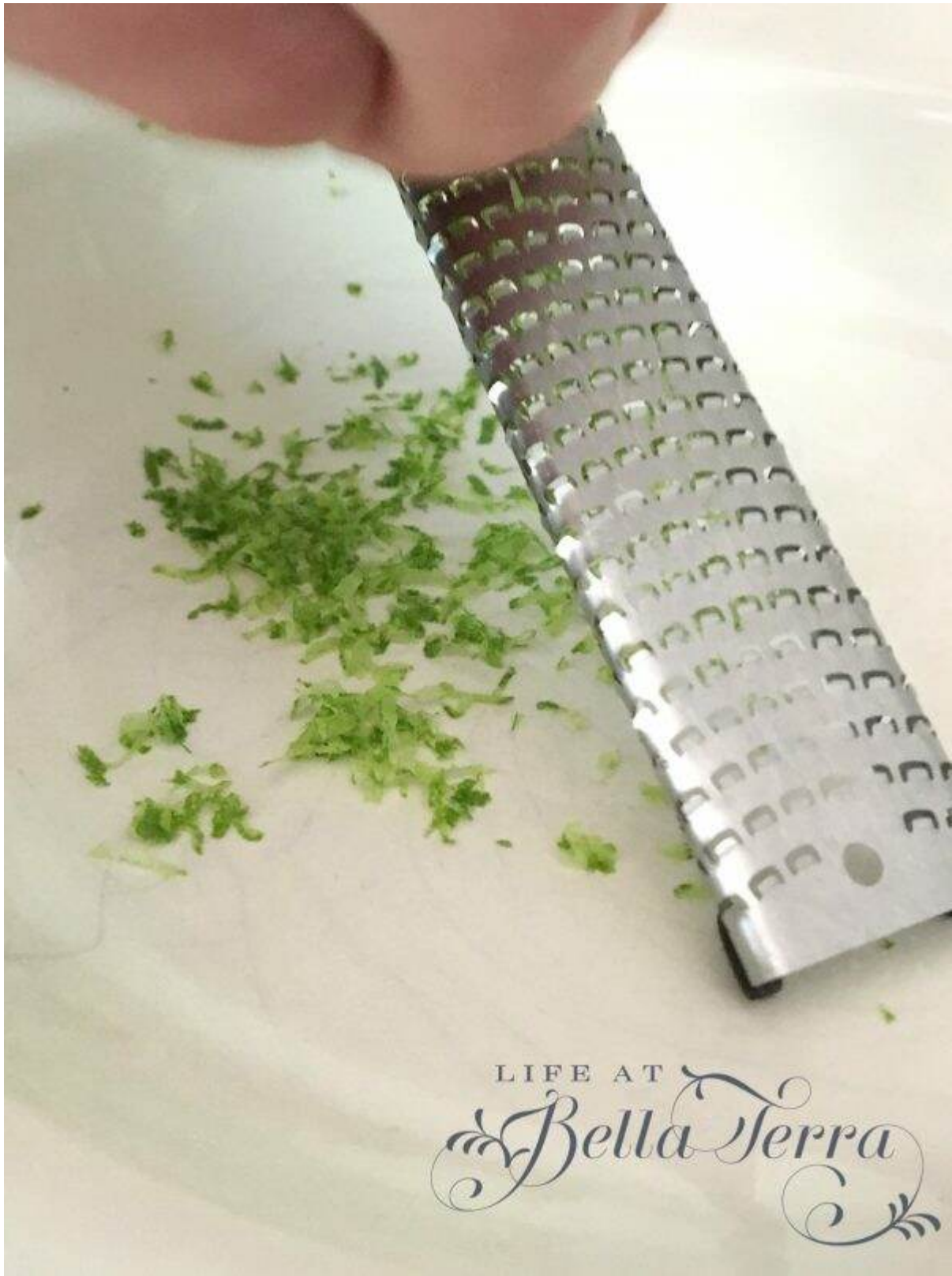


This is the BEST hand-held juicer from [Zulay](#) that works for both lemons and limes.



Mix sweetened condensed milk, sour cream, lime juice and lime zest together. By the way, I LOVE this zester by [Microplane](#).





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Pour the filling into a COOL crust and bake for ONLY A FEW MINUTES. I was so surprised that this didn't require more time in the oven (5-8 minutes). DO NOT BROWN!

Here is what it looked like after I took it out of the oven. Not too dissimilar from the picture above but there are tiny pinhole bubbles just on the surface. Chill pie thoroughly

before serving.

Top with whipped cream and lime slices. This is the perfect dessert for the summer!







Bon Appetit!

*Mary*

Here is the recipe for Key Lime Pie by Allrecipe:

# Key Lime Pie

- 1 9" prepared graham cracker crust
- 3 cups sweetened condensed milk
- 1/2 cup sour cream
- 3/4 cup key lime juice
- 1 TBSP grated lime zest

## Graham Cracker Crust

- 1 1/2 cups finely ground graham crackers
- 1/3 cup white sugar
- 6 TBSP butter (melted)
- 1/2 tsp ground cinnamon

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium bowl, combine condensed milk, sour cream, lime juice, and lime rind. Mix well and pour into graham cracker crust.
3. Bake in preheated oven for 5 to 8 minutes, until tiny pinhole bubbles burst on the surface of pie. DO NOT BROWN! Chill pie thoroughly before serving. Garnish with lime slices and whipped cream if desired.

## To Make a Graham Cracker Crust

1. Bake in preheated oven for 5 to 8 minutes, until tiny pinhole bubbles burst on the surface of pie. DO NOT BROWN! Chill pie thoroughly before serving. Garnish with lime slices and whipped cream if desired.
2. Bake at 375 degrees F (190 degrees C) for 7 minutes. Cool. If recipe calls for unbaked pie shell, just chill for about 1 hour.



