

# REAL FLORIDA KEY LIME PIE

Serves: 8 | Prep Time: 10 minutes | Cook Time: 20 minutes

1. Preheat the oven to 375°F. Place the graham crackers in a large zip-top bag and crush to fine crumbs with a rolling pin.
2. Transfer to a small mixing bowl. Add the sugar and pour in the butter. Combine with a fork and transfer to a 9-inch pie plate.
3. Use your fingers to press the crumbs evenly across the bottom and up the sides of the pie plate. Bake until golden, about 7 minutes, remove and reduce the temperature to 350°F. Set the crust aside to cool for 10 to 12 minutes.
4. In a separate bowl, whisk together the egg yolks, sweetened condensed milk and lime juice until smooth and starting to thicken. Pour the mixture into the partially cooled crust and bake until the custard is set but still a little jiggly, 12 to 14 minutes.
5. Allow the pie to cool completely on a wire rack, then refrigerate for at least 90 minutes before serving. Serve topped with a little freshly whipped cream if desired.

## INGREDIENTS

- 5 large egg yolks (A large egg yolk should equal about 1 tablespoon, so if your eggs yolks meet that criteria, you can comfortably cut the quantity back to four)

- 1 can (14-ounce) sweetened condensed milk

- 1/2 cup freshly squeezed Key lime juice (or regular juice - about 1 lb of limes)

### FOR THE CRUST

- 1-1/2 cups crushed graham crackers (from about 10 crackers)

- 2 tablespoons sugar

- 6 tablespoons butter, melted

