

Key Lime Pie

Ingredients

For the crust

- 1 1/2 cups graham cracker crumbs (~10 crackers)
- 2 Tbsp sugar
- 6 Tbsp melted unsalted butter

For the filling

- 5 egg yolks
- 1 can sweetened condensed milk
- 1/2 cup freshly squeezed key lime juice

Directions

Prepare the crust

Preheat oven to 375°F. Grease a pie pan.

In a bowl, mix crumbs and sugar and melted butter. Press the crumbs onto the bottom and sides of the greased pan. Bake for 7 minutes. Let cool while you prepare the filling.

For the pie

Reduce heat in the oven to 350°F

In a clean bowl, whisk together the egg yolks, condensed milk and key lime juice. Pour onto the cooled crust. Bake for 12-15 minutes, or until the pie sets. Cool and then transfer to the fridge for at least 1 1/2 hours before serving.