

# Key Lime Pie



## ingredients

- One large, deep-dish 9-inch graham cracker crust
  - 4 egg yolks (69 g)
  - 1 can (14 ounces) sweetened condensed milk (1 1/4 cups) (396 g)
  - 1/2 cup (127 g) Key lime juice, from 10 to 15 limes, or bottled key lime juice
  - 1/4 teaspoon (1 g) salt
  - 2 cups (297 g) heavy cream
  - 1/3 cup (226 g) confectioners or granulated sugar
  - 1 teaspoon (3 g) vanilla extract
- Garnish:
- Zest from lime
  - Crystallized lemon

## directions

1. Heat the oven to 350 degrees.
2. Combine the egg yolks and the sweetened condensed milk in a medium bowl. Use a whisk to mix evenly. Add the key lime juice and salt, and stir well until you have a smooth, thick filling.
3. Spoon the filling into the graham cracker crust.
4. Place the pie on the middle shelf of the oven, and bake for 15 minutes until filling is set.
5. Place on a rack and cool completely. Cover and refrigerate for at least 3 hours. Make ahead and refrigerate overnight.
6. Whip the heavy cream in a large bowl at high speed. Once it thickens and increases in volume, gradually add the sugar and vanilla.
7. Continue beating until the whipped cream holds soft peaks.
8. Pile the whipped cream onto the pie filling. Refrigerate the pie for at least 2 to 3 hours.
9. Garnish with lime zest and crystallized lemon.
10. Serve cold.