



Key Lime Pie

Crust

9 oz. ginger snaps, processed into fine crumbs

8 Tbsp. (1 cube) unsalted butter

Topping

1 cup heavy whipping cream

1-2 Tbsp. confectioner's sugar, depending on taste

Filling

3 egg yolks

1 (14 oz.) can sweetened condensed milk

1-2 teaspoons key lime zest

1/2 to 2/3 cup key lime juice (depending on preferred tartness)

Heat oven to 350° degrees.

Crust: Mix ginger snap crumbs and melted butter in med. bowl until crumbs are evenly coated. Press crumbs into bottom and up the sides of 9" pie dish. Bake in preheated oven for 10 mins. Set on cooling rack.

Filling: Beat zest and egg yolks in mixer with whisk attachment on med. high speed until pale and thick, about 5 mins. Add condensed milk and beat until thickened again, about 3 mins. more. Whisk key lime juice into mixture until combined. Pour into crust and bake for 10 minutes, until set but not browned. Let pie cool. Pie should be chilled overnight so it can fully set and be easily sliced.

Topping: Beat cream with sugar in mixer using whisk attachment until med. to firm peaks form. Spread over top of chilled pie.