

Key Lime Pie

From – JoAnn Barney

This is an all-time favorite with my family (ask Angela), although it only uses egg yolks. I keep the whites in the fridge and add them to whole eggs for scrambling.

5 egg yolks

1-14 oz can sweetened condensed milk

1/2 cup key lime juice (I use 1/4 cup fresh lemon juice + 1/4 cup fresh lime juice)

prepared graham cracker crust *

Crust:

1 cup graham cracker crumbs

3 tbsp sugar

5 tbsp melted butter

Mix crust ingredients and press into a pie pan. Bake at 325 for 5 minutes.

Combine yolks, milk and lime juice with an electric mixer. Pour into prepared crust. Bake in preheated 375 oven for 15 minutes. Cool. Top with whipped cream.