



Makes up to 8 Servings

Use Chantal® Classic 9" Pie Dish and
2¼ qt. Ring Batter Bowl



Classic Key Lime Pie

Ingredients:

- ½ cup fresh lime juice -- 12 to 15 key limes or 3 to 4 common limes
- 4 teaspoons grated lime zest
- 4 egg yolks
- 1 (14 oz.) can sweetened condensed milk
- 11 graham crackers -- blend graham crackers into crumbs
- 3 tablespoons granulated sugar
- 5 tablespoons unsalted butter, melted



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Preparation:

1. Whisk the egg yolks and lime zest together in a bowl until tinted light green. This takes about 2 minutes.
2. Beat in milk, then juice and set aside at room temperature until it thickens.
3. Preheat oven to 325° Fahrenheit.
4. Mix graham cracker crumbs and sugar in a separate bowl. Then add butter and stir until well blended.
5. Pour the graham cracker mixture into a 9-inch pie pan and spread evenly over the bottom and sides of the pan. Make sure the mixture forms a firm crust on the bottom of the pan.
6. Bake on the center rack for about 15 minutes until the crust is lightly brown, remove and let cool to room temperature.
7. Pour the lime filling into the crust, spread evenly and bake for 15 minutes until the center is stiff. Remove from oven and cool to room temperature.
8. Refrigerate for at least three hours until well chilled.