

Key Lime Pie by Lynn's Recipes



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A different kind of Key Lime Pie that has whipped cream incorporated into the filling. This is a great dish for a hot summer day and we always have it on the 4th of July. You can either serve this cold from the refrigerator or you can freeze it and have a frozen treat.

Ingredients:

Crust:

- 1-1/2 cups finely crumbled graham cracker crumbs
- 1/3 cup granulated white sugar
- 6 Tablespoons butter, melted

Mix the above ingredients well and press into a deep dish pie plate that has been coated with cooking spray. Bake in a preheated 350° oven until golden (5-7 minutes). Cool.

Filling:

- ½ cup of key lime juice (preferably squeezed from fresh key limes, but if unavailable you can use bottled key lime juice, regular fresh limes that have been juiced or bottled lime juice).
- ¼ teaspoon key lime zest
- 1 can sweetened condensed milk
- 1 pint heavy whipping cream

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Combine the key lime juice, zest and condensed milk in a bowl. Set aside. Whip the whipping cream until you have stiff peaks and fold the key lime mixture into the whipping cream. Place in the cooled pie crust. Refrigerate or freeze to set.

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