
♦ Key Lime Pie ♦

For smaller pie for Magda, 8" foil pan seems about right.

INGREDIENTS

Lime Filling

4 teaspoons grated lime zest
1/2 cup lime juice from 3 to 4 limes
4 large egg yolks
1 (14-ounce) can sweetened condensed milk

Graham Cracker Crust

11 graham crackers processed to fine crumbs (1 1/4 cups)
optional: substitute Glutino crackers to make gluten-free
3 tablespoons granulated sugar
5 tablespoons unsalted butter melted

Whipped Cream

3/4 cup heavy cream
1/4 cup Confectioners Sugar

INSTRUCTIONS

1. Adjust oven rack to center position and preheat to 325 degrees.
2. For the filling: Whisk zest and yolks in medium bowl until tinted light green, about 2 minutes. Beat in milk, then juice; set aside at room temperature to thicken.
3. For the crust: Mix crumbs and sugar in medium bowl. Add butter; stir with fork until well blended. Pour mixture into 9-inch pie pan; press crumbs over bottom and up sides of pan to form even crust. Bake until lightly browned and fragrant, about 15 minutes. Transfer pan to wire rack; cool to room temperature, about 20 minutes.
4. Pour lime filling into crust; bake until center is set, yet wiggly when jiggled, 15 to 17 minutes. Return pie to wire rack; cool to room temperature. Refrigerate until well chilled, at least 3 hours. (Can be covered with lightly oiled or oil-sprayed plastic wrap laid directly on filling and refrigerated up to 1 day.)
5. For the whipped cream: Up to 2 hours before serving, whip cream and confectioners sugar in medium bowl until you've reached your desired thickness. Decoratively pipe whipped cream over filling or spread evenly with rubber spatula and serve.