

## Key Lime Pie

Serves 8

Despite this pie's name, we found that tasters could not tell the difference between pies made with regular supermarket limes (called Persian limes) and true Key limes. Since Persian limes are easier to find and juice, we recommend them. The timing here is different from other pies; you need to make the filling first, then prepare the crust.

### Pie

4 large egg yolks  
4 teaspoons grated zest plus 1/2 cup juice from 3 or 4 limes  
1 (14 ounce) can sweetened condensed milk  
1 recipe Graham Cracker

### Topping (Optional)

1 cup heavy cream, chilled  
1/4 cup (1 ounce) confectioners' sugar

1. FOR THE PIE: Whisk the egg yolks and lime zest together in a medium bowl until the mixture has a light green tint, about 2 minutes. Whisk in the condensed milk until smooth, then whisk in the lime juice. Cover the mixture and set aside at room temperature until thickened, about 30 minutes.
2. Meanwhile, prepare and bake the crust. Transfer the pie plate to a wire rack and leave the oven at 325 degrees. (The crust must still be warm when the filling is added).
3. Pour the thickened filling into the warm pie crust. Bake the pie until the center is firm but jiggles slightly when shaken, 15 to 20 minutes. Let the pie cool slightly on a wire rack, about 1 hour, then cover loosely with plastic wrap and refrigerate until the filling is chilled and set, about 3 hours.
4. FOR THE TOPPING (IF USING): Before serving, whip the cream and sugar together in a large bowl with an electric mixer on medium low speed until frothy, about 1 minute. Increase the mixer speed to high and continue to whip until the cream forms soft peaks, 1 to 3 minutes. Spread the whipped cream attractively over the top of the pie and serve.