



Key Lime Pie VII



Prep	Cook	Ready In
15 m	8 m	55 m

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1500 Solano Ave
ALBANY, CA 94707
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Recipe By: ANN RICHARDSON

"This recipe uses condensed milk and sour cream. Fabulously easy. . . a summertime favorite! If you have time, a homemade graham cracker crust is better! Garnish with whipped cream and thin slices of lime if you like."

Ingredients

1 (9 inch) prepared graham cracker crust	3/4 cup key lime juice
3 cups sweetened condensed milk	1 tablespoon grated lime zest
1/2 cup sour cream	

Daisy Sour Cream

Regular

\$1.99 - expires in
11 days

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 In a medium bowl, combine condensed milk, sour cream, lime juice, and lime rind. Mix well and pour into graham cracker crust.
- 3 Bake in preheated oven for 5 to 8 minutes, until tiny pinhole bubbles burst on the surface of pie. DO NOT BROWN! Chill pie thoroughly before serving. Garnish with lime slices and whipped cream if desired.

Daisy Sour Cream

Light

\$1.99 - expires in 6
days

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