

Easy Key Lime Pie

- One 9-inch graham cracker crust
- 2 cans sweetened condensed milk
- 1/2 cup sour cream
- 3/4 cup fresh lime juice
- 1 Tablespoon fresh lime zest

Preheat oven to 350.



Mix all ingredients until smooth and creamy with no lumps. Pour mixture into graham cracker crust.

Bake for 10-12 minutes or until the tiny bubbles burst at the top of the pie. Do not let it brown!

Cool pie on wire rack for 10-15 minutes then cool completely in the refrigerator for several hours.

Slice and top with whipped cream and a thin slice of lime.

Homemade Graham Cracker Crust

- 8 full-sized graham crackers
- 1/4 cup melted butter
- 1/4 cup sugar

Blend the sugar and crackers in a food processor until it resembles sand. Add butter and mix well. Firmly press the mixture into a 9-inch pie plate. Bake for 10 minutes before you add pie filling.

Homemade Whipped Cream

- 2 cups heavy whipping cream
- 1 teaspoon vanilla
- 1 Tablespoon sugar

Whip all ingredients until stiff peaks form. Spoon onto completely cooled pie before serving. Store leftovers in the refrigerator.