

Phoenician39s Key Lime Pie

Oscar · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 45 mins

Description

I hope you all enjoy this Key lime pie When I moved from Lebanon to Florida in the spring of 1999 the famous Key lime pie was new to me It was a friends favorite dessert so I kept playing with the recipe to get that wow flavor I now live in North Bay Ontario where we only get Key limes twice a year so sometimes I substitute them with fresh lime juice

Ingredients

— - ? cup toasted slivered almonds - 1 cup graham cracker crumbs - $\frac{1}{4}$ cup white sugar - 1 pinch salt - $\frac{1}{4}$ cup butter

— melted - 1 (14 ounce) can sweetened condensed milk - $\frac{3}{4}$ cup cold heavy cream - 4 large egg yolks - $\frac{1}{2}$ teaspoon grated lime zest - $\frac{1}{2}$ cup Key lime juice

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). To make the crust: Pulse almonds in a food processor until finely ground
2. then pour into a medium bowl. Add graham cracker crumbs
3. sugar
4. and salt. Pour in melted butter and mix until evenly moistened. Press into a 9-inch pie plate. Bake in the preheated oven until crust is golden brown
5. 10 to 13 minutes. While crust is baking
6. make the filling: Beat condensed milk
7. cream
8. egg yolks
9. and lime zest in a large bowl until well combined. Whisk in lime juice
10. a little at a time
11. to thicken custard. Pour custard into pie crust. Bake until custard is set
12. about 15 minutes. Cool to room temperature on a wire rack
13. then cover loosely with plastic wrap and chill in the refrigerator for 8 hours to overnight.