

Classic Key Lime Pie

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 40 mins

Description

Creamy sweet and tart this classic key lime pie is always a favorite

Ingredients

- - 1 ¼ cups graham cracker crumbs - 2 tablespoons white sugar - 5 tablespoons unsalted butter
- melted - 2 (14 ounce) cans Eagle Brand sweetened condensed milk - ? cup fresh lime juice - ? cup sour cream - 2 teaspoons grated lime zest - 1 cup heavy whipping cream - ¼ cup confectioners' sugar - ½ teaspoon vanilla extract

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Combine graham cracker crumbs and sugar in a bowl; add melted butter. Mix until evenly moistened; press into the bottom and sides of a 9-inch pie plate. Bake in the preheated oven until crust begins to brown
2. about 10 minutes. Cool on a wire rack for 15 minutes. Whisk sweetened condensed milk
3. lime juice
4. and sour cream together in a large bowl until combined; stir in lime zest. Pour filling into crust. Bake until tiny bubbles begin to form on surface of pie
5. 7 to 10 minutes. Cool completely on a wire rack. Beat heavy cream
6. confectioners' sugar
7. and vanilla extract in a chilled glass or metal bowl with an electric mixer on medium speed until stiff. Top pie with whipped cream. Chill at least 1 hour before serving. Best served the same day.