



BRING A BIT OF THE FLORIDA KEYS INTO YOUR HOME **OUR FAMOUS KEY LIME PIE RECIPE**

Ingredients:

One 9-inch graham cracker pie crust

1 14-ounce can sweetened condensed milk

4 egg yolks (The egg whites can be saved to make a meringue topping, if desired. See meringue recipe below.)

3 ounces of Key lime juice

Preparation:

Blend milk and egg yolks at slow speed until smooth.

Add Key Lime juice and finish blending.

Pour into pie crust.

Bake in preheated 350°F oven for 20 minutes.

In the meantime, if you desire, prepare meringue recipe below.

Cool pie 20 minutes before refrigerating.

Serve chilled Key Lime pie with whipped cream topping or meringue.

Meringue (Optional):

4 egg whites

5 tablespoons sugar

Pinch of cream of tartar

1 teaspoon vanilla

Beat egg whites, sugar and vanilla at high speed. Add cream of tartar. Continue beating until whites are stiff. Spoon meringue on top of pie and bake for 10 more minutes.