

KEY LIME PIE:

INGREDIENTS:

Crust:

- 1 1/2 cups of graham cracker crumbs
- 5 tablespoons of unsalted melted butter
- 2 tablespoons of sugar
- pinch of salt

Pie:

- 6 egg yolks
- 2 cans of condensed sweetened milk (14 oz, each)
- 1/2 cup fresh key lime juice (about 14 key limes)
- 1 tablespoon of key lime zest

OPTIONAL:

Whipping cream:

- 2 cups heavy whipping cream
- 1/2 cup sugar
- 1 teaspoon vanilla

Raspberry Sauce:

- 2 cups fresh raspberries
- juice of 1/2 lemon
- 3 tablespoons sugar
- 2 tablespoons water

DIRECTIONS:

Preheat the oven to 325 degrees. Have a 10" pie pan ready.

Add graham crackers (or graham cracker crumbs), butter, sugar and salt to a food processor and pulse until combined.

Transfer the mixture to the pie pan and press it into the bottom and sides of a pan using your hand or the back of a spoon. Par bake the crust at 325 degrees for 10 to 12 minutes or until lightly browned and firm. Set aside and cool to room temperature. Raise the temperature of the oven to preheat to 350 degrees.

Add the egg yolks to a bowl for your stand mixer with the whisk attachment. Whisk on high speed for 2 to 4 minutes until light and fluffy. Next, on medium speed, mix in the condensed milk, key lime juice, and zest just until combined. Transfer the mixture to the cooled pie crust. Bake at 350 degrees for 15 minutes just until it sets.

Cool at room temperature for 15 minutes then place the pie in the refrigerator for at least 3 hours or until firm.

Optional whipped cream:

While the pie is cooling add the heavy cream, sugar, and vanilla to a stand mixer with the whisk attachment and mix on high speed until stiff peaks are formed, about 3 to 4 minutes. Add to a piping bag or keep in a bowl and chill. (You can decorate the pie, or just add when serving)

Raspberry sauce:

Add all ingredients to a small pot over medium heat and cook until thick and jammy, about 15 minutes. Strain through a strainer and chill in the refrigerator.

When serving, garnish the pie with whipped cream and place a spoon full of raspberry sauce on the plate and smear, and drizzle some around the plate and place the pie piece in the center of the plate. Serves 8