

Betty's Sun-Kissed Key Lime Pie Recipe



In this video, Betty demonstrates how to make her Sun-Kissed Key Lime Pie. It is made in a traditional fashion with key lime juice, eggs, and sweetened condensed milk. It is tart and tangy, but sweet and gorgeous!

Ingredients:

9-inch graham cracker crust

14 oz. can sweetened condensed milk

3 egg yolks—whites not needed

1/2 cup key lime juice (Use fresh squeezed yellow key limes or bottled key lime juice. Do not use green Persian limes for traditional Key Lime Pie.)

Combine 14 oz. can of sweetened condensed milk, 3 egg yolks, and 1/2 cup key lime juice. Blend until smooth. Pour filling into a 9-inch graham cracker crust, and bake at 350 degrees for 15 minutes. (If the crust is getting too brown, you may remove the pie from the oven after about 12 or 13 minutes.) Allow the baked pie to stand at room temperature for about 10 minutes or more before refrigerating. Chill in the refrigerator for at least two hours. When chilled, top with whipped topping, and garnish with fresh key lime slices. Cover with plastic wrap, and store in the refrigerator until ready to serve. (Make a tent of the plastic wrap, as described in Quick Tip 14, to protect the topping.) This is a quick and easy dessert to make, and is one that almost everyone loves! Its simple and inexpensive enough for everyday, but elegant enough for guests you want to impress!!!