



## INGREDIENTS:

### GRAHAM CRACKER CRUST

- 1 Cup Graham Cracker Crumbs
- 2 Tablespoons Butter (melted)
- 2 Tablespoons Sugar

### KEY LIME PIE MIX

- 1 Cup Condensed Milk
- 1/2 Cup Key Lime Juice
- 2 Tablespoons Sugar
- 4 Large Egg Yolks

### WHIP CREAM GARNISH

- 1 Cup Heavy Cream
- 1/4 Cup Powdered Sugar
- 1 Tsp Vanilla Extract

## DIRECTIONS:

### GRAHAM CRACKER CRUST

1. Mix all ingredients well in a bowl.
2. In a pie tin, press mixture evenly into all sides.
3. Bake for 6 minutes at 350F degrees.
4. Set to the side.

### KEY LIME PIE MIX

1. Mix all ingredients well in a bowl using a rubber spatula.
2. Pour mixture into finished pie crust, to the brim. Do not over fill.
3. Carefully place in the oven on a baking sheet.
4. Bake at 300F degrees for 15 minutes until Key Lime Pie Mixture is cooked (firm but not bubbling).
5. Pull out of oven and let rest until it reaches room temperature.
6. Place in the refrigerator until chilled.

### WHIP CREAM GARNISH

1. In a stand-up mixer or by hand, whip heavy cream until firm.
2. As you whip add the powdered sugar and vanilla extract.
3. Chill and serve on top of key lime pie.