

How to Make Classic Key Lime Pie (Easy & Delicious)

is the perfect treat. This classic



OVEN
350°F

TIME
15 min

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INGREDIENTS

For the Graham Cracker Crust:

1 1/2 cups graham cracker crumbs (about 12 crackers)

1/3 cup granulated sugar

6 tablespoons unsalted butter, melted

For the Key Lime Filling:

4 large egg yolks

1 can (14 oz) sweetened condensed milk

1/2 cup key lime juice (fresh or bottled)

1 tablespoon key lime zest

For the Whipped Topping:

1 cup heavy whipping cream

2 tablespoons powdered sugar

1/2 teaspoon vanilla extract

How to Make Key Lime Pie (Step-by-Step):

1. Preheat the Oven:

2. Make the Graham Cracker Crust:

3. Prepare the Key Lime Filling:

4. Bake Until Set:

5. Make the Whipped Cream Topping:

6. Assemble and Serve:

Pro Tips for the Best Key Lime Pie:

Use fresh key limes for the best flavor! If unavailable, bottled key lime juice works.

Don't skip the chilling time - it helps the pie set and enhances the flavor.

Make it ahead of time - this pie tastes even better after a day in the fridge!

For a firmer crust, chill the crust for 30 minutes before baking.

What to Serve With Key Lime Pie:

Fresh berries - a great contrast to the creamy filling.

Coconut flakes - adds a tropical twist.

A drizzle of caramel or white chocolate for extra indulgence.

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C).
2. **Make the Graham Cracker Crust:** In a bowl, mix together the graham cracker crumbs, sugar, and melted butter until it resembles wet sand. Press the mixture into a 9-inch pie dish, covering the bottom and sides evenly.
3. **Bake for 8-10 minutes,** then set aside to cool slightly.
4. **Prepare the Key Lime Filling:** In a large bowl, whisk together the egg yolks, sweetened condensed milk, key lime juice, and lime zest until smooth and creamy.
5. **Pour the filling into the cooled crust and spread evenly.**
6. **Bake Until Set:** Bake at 350°F for 12-15 minutes, until the filling is set but slightly jiggly in the center. Remove from the oven and let it cool to room temperature before refrigerating for at least 2 hours (or overnight) to fully set.
7. **Make the Whipped Cream Topping:** In a mixing bowl, beat the heavy whipping cream, powdered sugar, and vanilla extract with an electric mixer until soft peaks form.
8. **Assemble and Serve:** Spread or pipe the whipped cream over the chilled pie. Garnish with extra lime zest or lime slices for a decorative touch. Slice and enjoy!
9. **Pro Tips for the Best Key Lime Pie:** Use fresh key limes for the best flavor! If unavailable, bottled key lime juice works.
10. **Don't skip the chilling time - it helps the pie set and enhances the flavor.**
11. **Make it ahead of time - this pie tastes even better after a day in the fridge!**

12. For a firmer crust, chill the crust for 30 minutes before baking.
13. What to Serve With Key Lime Pie: Fresh berries - a great contrast to the creamy filling.
14. Coconut flakes - adds a tropical twist.
15. A drizzle of caramel or white chocolate for extra indulgence.
16. FAQs (From My Kitchen to Yours): Q: Can I use regular limes instead of key limes?A: Yes! Regular limes will work, but the flavor will be slightly less tart and floral.
17. Q: How do I store leftover Key Lime Pie?A: Keep it covered in the fridge for up to 4 days.
18. Q: Can I freeze Key Lime Pie?A: Absolutely! Wrap it tightly and freeze for up to 2 months. Thaw in the fridge before serving.
19. Q: Can I make this without baking?A: The crust needs baking for the best texture, but you can chill the filling instead of baking it-just increase the chill time to 4 hours.
20. Why You'll Love This Recipe: This Key Lime Pie is creamy, refreshing, and bursting with citrusy goodness. It's easy to make, perfect for any occasion, and guaranteed to impress. Whether you're a fan of classic pies or just love a tangy-sweet dessert, this recipe is a must-try!
21. Give it a go and let me know how it turns out! Did you add extra toppings or try a special twist? However you make it, this pie is sure to become a favorite. Happy baking! ??

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-classic-key-lime-pie-easy-delicious/>