

Simple Key Lime Pie with Sweetened Condensed Milk

Few desserts are as refreshing and satisfying as a

OVEN
350°F

TIME
8 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

3 cups sweetened condensed milk
3/4 cup key lime juice
1/2 cup sour cream
1 tablespoon grated lime zest
1 (9-inch) prepared graham cracker crust
Lime slices for garnish (optional)
Whipped cream for garnish (optional)

DIRECTIONS

1. Step 1: Preheat the Oven: Preheat your oven to 350°F (175°C).
2. Step 2: Prepare the Filling: In a mixing bowl, whisk together:
 3. Sweetened condensed milk
 4. Key lime juice
 5. Sour cream
 6. Lime zest
7. Whisk until the mixture is smooth and fully combined.
8. Step 3: Fill the Pie Crust: Pour the filling into the prepared graham cracker crust.
9. Place the pie on a baking sheet to make it easier to transfer to the oven.
10. Step 4: Bake: Bake the pie for 5-8 minutes.
11. You'll know it's ready when:
 12. Tiny pinhole bubbles appear on the surface
 13. The center is set but still slightly wobbly
14. Step 5: Cool: Remove the pie from the oven and let it cool on a wire rack.
15. Step 6: Chill: Refrigerate for at least 1 hour until fully chilled and set.
16. Step 7: Garnish and Serve: Before serving, garnish with:
 17. Whipped cream
 18. Lime slices
19. Slice and enjoy!

SWAPS & NOTES

and Substitutions This recipe is simple but a few small choices can enhance the flavor.

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

Original recipe: <https://chefmaniac.com/simple-key-lime-pie-with-sweetened-condensed-milk/>