

Key Lime Pie Recipe: A Sweet and Tangy Southern Dessert

This Key Lime Pie recipe stands out for several reasons:



OVEN
350°F

TIME
20 min

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INGREDIENTS

1 ½ cups graham cracker crumbs
½ cup granulated sugar
½ cup unsalted butter, melted
4 large egg yolks
1 can (14 ounces) sweetened condensed milk
½ cup fresh key lime juice (about 20 key limes)
1 tablespoon lime zest
Whipped cream, for serving (optional)

DIRECTIONS

1. Preheat the : Oven: Preheat your oven to 350°F (175°C). This ensures that your pie bakes evenly.
2. Make the : Crust: In a mixing bowl, combine graham cracker crumbs, sugar, and melted butter. Mix until the crumbs are evenly coated. Press this mixture firmly into the bottom and up the sides of a 9-inch pie pan. Bake for 8-10 minutes until golden brown, then let it cool.
3. Prepare the : Filling: In a separate bowl, whisk together the egg yolks until they are light and frothy. Gradually add the sweetened condensed milk, mixing until smooth. Then, stir in the key lime juice and lime zest until well combined.
4. Fill the : Crust: Pour the filling into the cooled graham cracker crust, spreading it evenly. Bake for an additional 15-20 minutes until the filling is set but still slightly jiggly in the center.
5. Cool and : Chill: Remove the pie from the oven and let it cool at room temperature for about 30 minutes. Then, refrigerate for at least 3 hours or overnight for the best flavor.
6. Serve: Before serving, top with whipped cream if desired. Slice and enjoy your homemade Key Lime Pie!

TIPS FOR SUCCESS

Use Fresh Key Limes: The flavor of fresh key limes is unparalleled.

If you can't find them, regular limes can be used, but the taste will differ slightly.

Don't Overbake: Keep an eye on the pie while it's baking.

Overbaking can lead to a rubbery texture, so remove it when it's just set.

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

Original recipe: <https://chefmaniac.com/key-lime-pie-recipe-a-sweet-and-tangy-southern-dessert/>