



Key Lime Pie

Village Kitchen @ <https://chailai.us>



Summertime in Florida is a time for Key Lime Pie. Yes, Key limes are in season right now, and what would be best for the occasion. Let's make a pie!

Please make your own graham cracker crust, it is so much better than a year-old, store-bought one.

Ingredients

Amount	Adjusted	Measurement	Ingredient
Graham cracker crust:			
180	90	grams	graham cracker crumbs, 11-12 full sheets of graham cracker.
2	1	TBS	sugar
4	2	TBS	unsalted butter (half a stick) melted
Key Lime Filling:			
4	2	large	egg yolks
14	7	oz.	sweetened condensed milk
1/2	1/4	cup	freshly squeezed lime juice, preferably from Key Limes

Topping:

96	48	grams	About ½ cup of sugar
4	2	large	egg white

Directions:

1. Preheat the oven to 350°F. Lightly grease the 9-inch pie pan.
2. Crumble the crackers into food processor and grind them to even fine crumb, stir in the sugar and melted butter.
3. Scoop the mixture to a pie plate. Use the bottom of a glass or a similar flat surface to press the crumbs down into a compact layer in the prepared pan, covering the bottom and side of the pan.
4. Bake the crust for 5 minutes. Remove from oven and allow the crust to cool while preparing the filling.
5. Separate the eggs and set aside.
6. Combine the condensed milk, the lime juice, and the egg yolks and blend. Pour the filling into the prepared crust and bake until the filling is set, about 15 minutes. Prepare the meringue while the filling bakes.
7. Beat the egg whites and the sugar in a mixing bowl just until blended.
8. Heat the mixture over simmering water (in a double boiler) until the sugar is completely resolved and the mixture reaches about 110°F. Remove from the heat. Whip the warmed egg white mixture until stiff, glossy peaks form.
9. Remove the baked pie from the oven and increase the oven temperature to 450°F.
10. Spread the meringue over the lime filling while the filling is still hot to cover the entire top.
11. Return the pie to the oven just long enough to lightly brown the meringue, about 5 minutes.
12. Chill for at least 2 hours before slicing and serving.