

KEY LIME TART

Total Time: 50 minutes. |. Yield: 12 servings



INGREDIENTS

1-1/4 cups graham cracker crumbs
5 tablespoons butter, melted
1/4 cup ground almonds
3 tablespoons sugar

FILLING:

4 large egg yolks
1 can (14 ounces) sweetened condensed milk
1/2 cup lime juice
2 teaspoons grated lime zest

TOPPING:

1/2 cup heavy whipping cream
1 tablespoon sugar
1/2 cup sour cream
1 teaspoon grated lime zest
Fresh raspberries and lime wedges

DIRECTIONS

1. Preheat oven to 325°. In a small bowl, combine cracker crumbs, butter, almonds and sugar. Press onto the bottom and up the sides of a greased 9-in. tart pan. Bake until edges are lightly browned, 15-18 minutes.
2. In a large bowl, whisk egg yolks, milk, lime juice and zest. Pour over crust. Bake until center is almost set, 12-14 minutes. Cool on a wire rack. Refrigerate at least 2 hours.
3. In a large bowl, beat cream until it begins to thicken. Add sugar; beat until stiff peaks form. Fold in sour cream and grated lime zest. Spread over tart. Garnish with raspberries and lime wedges.