

Key Lime Pie

**GRAHAM CRACKER PIE CRUST OR PRE-BAKED
PIE CRUST**

5 LIMES OR 3/4 - 1 CUP KEY LIME JUICE

3 EGGS

2-14 OZ. CANS SWEETENED CONDENSED MILK

WHIPPING CREAM FOR TOPPING

ZEST FROM ONE LIME FOR TOPPING

2 TBSP. BUTTER

In a bowl combine lime juice, eggs, and condensed milk and whisk until blended.

Choose one of 3 ways to cook filling below:

For Stovetop directions: Bring 4 cups water to a boil in a medium saucepan. Place filling in a glass bowl and place on top of boiling water and whisk filling until thick. Add butter - whisk. Pour into pie shell. Chill pie then top with whipping cream and lime zest.

For Microwave: Place filling in a microwavable bowl and whisk well. Put in microwave for 1-minute intervals, whisking well after each one. Cook for a total of 4 minutes in the microwave. Add butter-whisk. Cool pie then top with whipping cream and lime zest.

For Oven: Add butter to filling, whisk and place in pie shell and put into 350-degree preheated oven. Bake for 20 minutes, remove, cool, and chill. Top with whipping cream and lime zest.