

Check out www.justlikeoma.com for more German recipes



Kendra's Key Lime Pie Recipe

Ingredients for Crust:

- 1½ cups graham cracker crumbs
- approx. ⅓ cup sugar
- approx. ⅓ cup melted butter

Ingredients for Key Lime Filling:

- 3 egg yolks (without the whites)
- 3 cups sweetened condensed milk
- ¾ - 1 cup (or more) fresh key lime juice

Instructions:

1. Preheat oven to 350°F.
2. Put 1½ cup of graham cracker crumbs in a bowl, adding a little bit at a time of sugar and melted butter, no more than ⅓ cup of each until it is sweet enough and just sticky enough to form the pie shell.
3. Press it into an 8 or 9-inch pie pan so it covers the bottom and sides. Bake for about 10 minutes and remove it so it can cool to room temperature.
4. Mix the egg yolks in a bowl until smooth, then add in the condensed milk and stir until well blended.
5. Add key lime juice until it's tart enough to your taste. Some people like it sweeter, I like it just this side of sour.
6. Pour the mixture into your pie shell and bake in a preheated oven at 325°F for 20 - 25 minutes, be sure to check it periodically until small bubbles burst on the top. Never let a key lime pie brown!
7. Cool the pie on a rack for 10 -15 minutes, and then chill it until your guests are ready for a delicious and easy Hawaiian dessert! I hope you enjoy this little treat just as much my family does; my kids absolutely love it!

<http://www.quick-german-recipes.com/key-lime-pie-recipe.html>