

Desserts/Key Lime Pie

- A: Baked graham crust
B: 30oz sweetened condensed milk (2 cans)
2T grated lime rind
1C lime juice
1/2t salt
4 egg yolks, beaten
C: 4 egg whites
1/2C sugar
1. Preheat oven to 325F (bake shell (A) if needed).
 2. Mix (B) and stir until thickened. Pour into shell.
 3. Beat (C) on high speed to make meringue, top filling and spread.
 4. Bake for 15 minutes, until meringue has browned.
- Servings: 8

\$Id: key_lime_pie,v 1.5 2025/03/02 18:09:57 deaven Exp \$



From the kitchen of David and Jennifer Deaven