



Key Lime Pie

Serves 12

Crust

Ingredients:

- 1¼ cup Graham cracker crumbs
- ⅓ cup Butter
- ¼ cup slivered Almonds
- ¼ cup brown Sugar
- ⅓ cup flaked Coconut

Directions:

In a bowl, combine the ingredients and press the mixture into the bottom and side of a 10" pie plate (glass is preferred).

Bake the shell in the middle of a preheated 350° oven for 10 minutes or until it is browned lightly.

Let the shell cool on a rack.

Filling

Ingredients:

- 3 Egg yolks
- 1 cup fresh Key Lime juice
- 1 14oz can Eagle brand sweetened condensed milk
- ½ tsp vanilla

Directions:

Whisk egg yolks and the rest of the ingredients, whisking until smooth.
Pour into prepared crust.

Meringue

Ingredients:

- 3 Egg whites
- ¼ tsp cream of Tartar
- 2 tbsp sugar

Directions:

Beat egg whites at high speed with a mixer until foamy, add cream of tarter and sugar and continue at high speed until eggs form stiff peaks.
Spread over top of filling swirling the peaks as you go.
Bake in preheated 325° oven until the peaks are golden.
Chill for 2 hours before covering to avoid condensation.
Keep chilled until time to serve.