

# KEY LIME PIE

SERVES 6

Maya Myers and Cindy Fisher

## Crust:

In a food processor, crumble graham crackers into fine powder. Mix with butter, sugar, cinnamon, cloves, and nutmeg. Press mixture into a 9-inch pie plate. Chill.

## Filling:

Using a mixer, beat egg yolks until light and frothy. Gradually add condensed milk and lime juice. Beat until smooth. Pour into pie shell.

Using a mixer, beat egg whites until soft peaks form. Add cream of tartar, salt, and sugar, 1 tbsp at a time. Beat until stiff peaks form. Spread over lime filling.

Bake at 350° until meringue is set and lightly browned, approx 5–10 min. Chill approx 1 hr for the pie to fully set.

## DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1 day in advance. If one day in advance, chill pie without the meringue. Prepare meringue earlier in the day and chill pie.
- For the juiciest limes, look for fruit with smooth, shiny peels.

## INGREDIENTS

### CRUST

*15 whole graham crackers*  
*½ cup melted butter*  
*½ cup sugar*  
*¼ tsp each, cinnamon, cloves, and nutmeg*

### FILLING

*3 eggs, separated*  
*1 can sweetened condensed milk*  
*¾ cup lime juice, ~5 limes*  
*¼ tsp cream of tartar*  
*Pinch of salt*  
*4 tbsp sugar*

