
Key Lime Pie II

Klein's Restaurant - Pittsburgh, PA

Pittsburgh Chefs Cook Book - 1989

PIE CRUST

1 nine-inch graham cracker pie shell (or two cups of fine graham cracker crumbs)

8 tablespoons butter, melted

3 tablespoons brown sugar

cinnamon (to taste)

FILLING

3 egg yolks

1 can (14 ounce) Eagle Brand condensed milk

1/2 cup fresh lime juice

whipped cream (for topping)

lime zest (for topping)

Make the crust: In a bowl, mix the graham cracker crumbs, butter, brown sugar and cinnamon. Mix well. Press into a nine-inch pie pan. (OR use a pre-made graham cracker pie shell). Bake at 350 degrees for 5 to 8 minutes, then cool.

Make the filling: Beat the egg yolks with a mixer until very thick and pale yellow. Add the condensed milk to the yolks and fold into the mixture.

Add the lime juice to mixture and fold in. Pour the filling into the pie shell.

Refrigerate for at least four hours.

Top with whipped cream and lime zest.

Dessert

Per Serving (excluding unknown items): 1127 Calories; 107g Fat (83.3% calories from fat); 10g Protein; 38g Carbohydrate; trace Dietary Fiber; 886mg Cholesterol; 970mg Sodium. Exchanges: 1 Lean Meat; 1/2 Fruit; 20 1/2 Fat; 1 1/2 Other Carbohydrates.