

# Key Lime Pie

*Eva Kemp*

*Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011*

*12 graham crackers,  
crushed  
3 tablespoons sugar  
1/4 pound butter, melted  
4 large egg yolks  
1 can(14 ounce) sweetened  
condensed milk  
1/2 cup Key Lime juice  
whipped cream (do not use  
meringue)*

Preheat the oven to 350 degrees.

In a bowl, mix the graham crackers with the melted butter. Press into the bottom of a nine-inch pie plate.

Bake for 20 minutes.

In a bowl, beat the egg yolks until thick. Add the milk and then slowly add the lime juice. Pour into the crust.

Bake for 12 to 15 minutes.

Serve cold with a dollop of whipped cream on top.

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Per Serving (excluding unknown items): 2533 Calories; 148g Fat (51.6% calories from fat); 42g Protein; 270g Carbohydrate; 2g Dietary Fiber; 1203mg Cholesterol; 1863mg Sodium. Exchanges: 4 Grain(Starch); 1 Lean Meat; 28 1/2 Fat; 13 1/2 Other Carbohydrates.