

Recipe

Key Lime Pie

Ingredients

Crust:

1 pound graham cracker crumbs
½ c sugar
½ pound butter melted

Filling:

9 whole eggs
6 14 oz cans sweetened condensed milk
12 oz key lime juice
Zest of 4 limes

Optional Toppings:

Toasted coconut
Whipped cream
Caramel lime drizzle

Directions

Crust:

1. Pour melted butter into graham cracker crumbs and sugar.
2. Mix well to form a texture similar to wet sand
3. Grease two 10 inch round cake pans then pat the mixture into the pans.

Skip the above steps if using traditional pre-made graham cracker crust pies.

Filling:

4. Mix all filling ingredients together then pour into the prepared crusts.
5. Heat oven to 300 degrees and bake pies in a water bath until done. Pies will firm after cooling and should come away from the edges of the pan when set. Serve with toasted coconut and whipped cream, or a little lime caramel.

Notes:

- 10" cake pans should bake for about an hour.
- Traditional pie pans do not need to be in a water bath, just put a pan of water in the oven to keep them from cracking and bake for only 20 minutes or until set.



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