

Easy Key Lime Pie Recipe

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I love key lime pie. It is a unique flavor to me. I love the sour and the sweet and the creamy. It is just a fantastic pie. I used to order it often when we were out but then I decided that I wanted to make it at home. This is Key Lime Pie with condensed milk and you will not believe how fast this pie comes together.



How to Make Homemade Graham Cracker Crust

I am often surprised by the amount of money they charge for a premade graham cracker crust. The pie crust normally costs more than it would cost to make 4 pies. With graham cracker, butter and sugar, you can have the perfect homemade graham

cracker crust. No need to run to the store and you can control exactly what is in it. Simply crush the crackers, add the sugar and press it together with butter. Bake the pie crust while putting together the pie filling.

Mini Key Lime Pies

While this key lime pie recipe is made to be served as a whole pie, it can easily be changed to mini key lime pies. Whether you decide to make mini homemade graham cracker crusts or decide to buy them, these pies are so easy to make. Simply use the same recipe and add the pie filling into the mini shells. Baking time will be slightly different since the size of the pies are different. Check them closely for doneness.

How to Store Sweetened Condensed Milk Pie

When you make this sweetened condensed milk pie, you will want to make sure to store it in the refrigerator. This pie needs to be refrigerated in order to keep it from spoiling. Before putting the pie in the refrigerator, be sure to cover the pie well to protect it from the air and moisture.

How Long Does Key Lime Pie with Condensed Milk Last

When you make this key lime pie with condensed milk it will last 3 days when stored properly. It is important to keep it in the refrigerator and covered well to prevent it from spoiling sooner.

Where to Buy Key Limes

Key limes are usually located in the produce section of the supermarket. While key limes do not grow everywhere, you can usually find them in stores and online. There is also key lime juice concentrate although it isn't as good as fresh squeezed.

Are Key Limes and Limes the Same

Key Limes are tarter and more aromatic than regular limes. Also called Mexican or West Indian limes, they are slightly yellow and have more seeds than limes. The flavors are different and it does not always work when swapping limes in place for key limes.

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What to Serve with Key Lime Pie

When making this easy key lime pie recipe, you will want an easy dinner idea. Here are a few dinner ideas that are ready in no time.



Ingredients with Easy Key Lime Pie Recipe

- graham cracker crumbs
- sugar
- unsalted sweet cream butter
- sweetened condensed milk
- sour cream
- key limes

How to Make Key Lime Pie

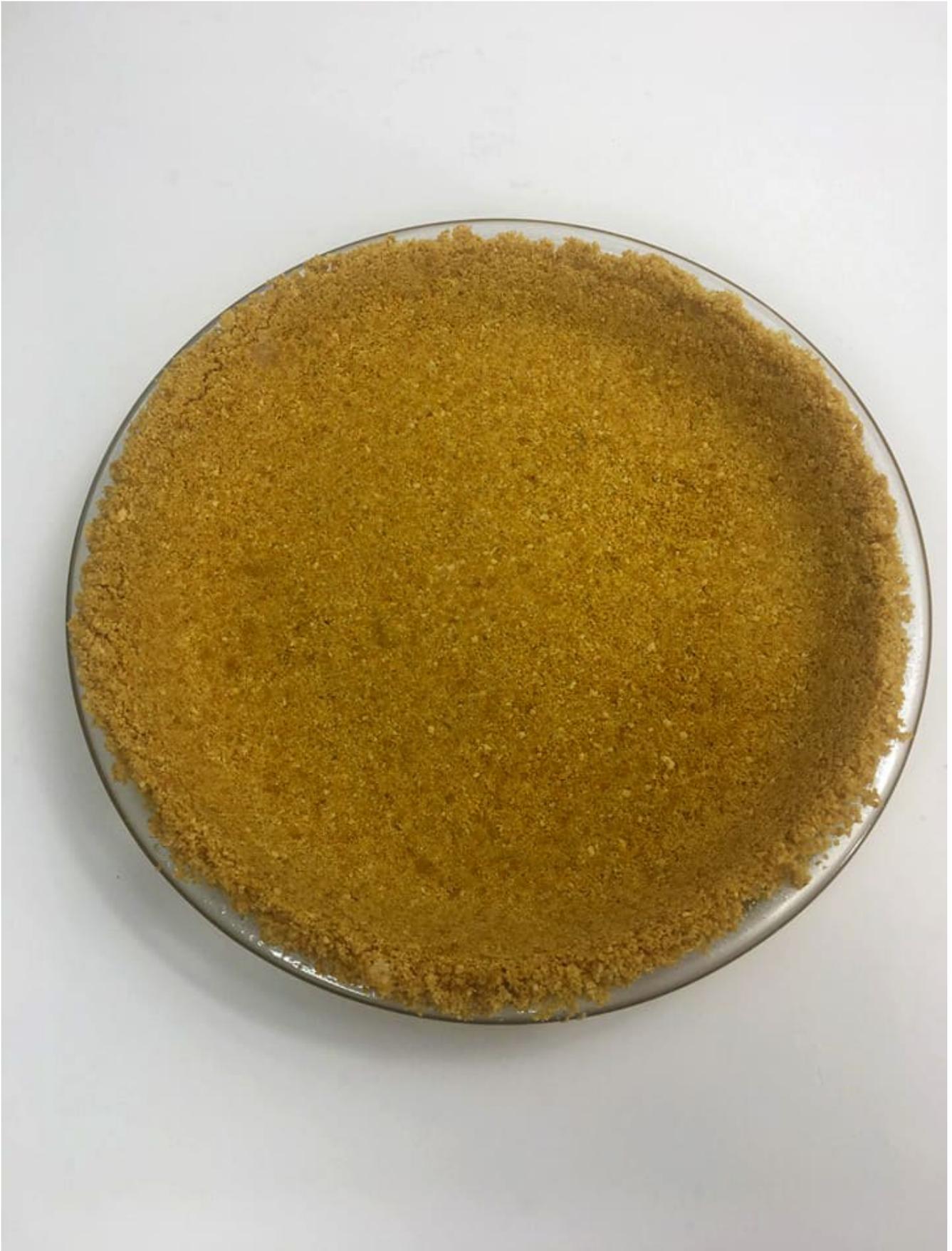
Preheat oven to 350 degrees

Mix graham cracker crumbs, sugar, and melted butter in a small bowl.



Pour crumb into the pie dish and press it firmly in the bottom of the pan and a little bit up the sides of the pan

Bake crust in the oven for 10 minutes



Allow to cool

In a large bowl, whisk together the condensed milk, sour cream, lime juice and zest until combined



Pour into the crust

Bake in the oven for 10 minutes

Remove and allow to cool completely

Top with cool whip and lime peels

Enjoy!

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DESCRIPTION

Want an **easy key lime pie recipe** that you can make at home? Wait until you try this one. This **sweetened condensed milk pie** is perfect for the sweet and sour taste of key lime pie.

INGREDIENTS

- 1 9 inch round pie dish
 - 1 1/2 C graham cracker crumbs
 - 1/3 C sugar
 - 6 tbsp unsalted sweet cream butter, melted
 - 2 – 14 oz cans of sweetened condensed milk
 - 1/2 C sour cream
 - 3/4 C fresh squeezed key lime juice
 - 2 tbsp key lime zest
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INSTRUCTIONS

1. Preheat oven to 350 degrees
2. Mix graham cracker crumbs, sugar, and melted butter in a small bowl.
3. Pour crumb into the pie dish and press it firmly in the bottom of the pan and a little bit up the sides of the pan
4. Bake crust in the oven for 10 minutes
5. Allow to cool
6. In a large bowl, whisk together the condensed milk, sour cream, lime juice and zest until combined
7. Pour into the crust
8. Bake in the oven for 10 minutes
9. Remove and allow to cool completely
10. Top with cool whip and lime peels

11. Enjoy!