

Simply Delicious Key Lime Pie

Classic key lime pie, a tangy chilled custard pie with lime juice, sweetened condensed milk, in a graham cracker crust.

There is something irresistible about key lime pie. Like its cousin lemon meringue, key lime pie is mouth-puckering tart and a smile-making sweet, like a pie version of lime flavored starburst candy, but in custard form, surrounded by whipped cream and graham cracker crumbs.

This all American pie is easy to make, too. Key lime pie ingredients are simple: sweetened condensed milk, lots of lime zest and juice (preferably from key limes), and just enough egg to give it a good set.

Are Key Limes Necessary for Key Lime Pie?

Key limes are great if you can get them! They're from the Florida Keys, where they now grow wild, and are smaller and more tart than our standard Persian limes, and with yellow centers and rinds.

If you, like me, live nowhere near Florida, you can easily make key lime pie do with regular limes.

Key lime pie is one of those sweet indulgences that you probably shouldn't eat on a daily basis. But on a hot summer day? Or for a special gathering? This key lime pie is just perfect!

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Simply Delicious Key Lime Pie. Homemade dessert recipe made with a flaky pie crust, key lime filling and whipped topping.**IngredientsPie Crust:**

- 1 1/4 cups flour
- 1 teaspoons sugar
- 1/2 teaspoon salt
- 1/4 cup cold unsalted butter cubed
- 1/4 cup cold vegetable shortening cut into pieces
- 1/4 cup cold water

Key Lime Filling:

- 2 (14 ounce) cans sweetened condensed milk
- 4 ounces cream cheese softened
- 3/4 cup key lime juice
- 1 key lime zest, cut into very small pieces (optional)
- 2 to 3 drops green food coloring

Homemade Whipped Topping:

- 1 cup heavy whipping cream
- 1/4 cup powdered sugar
- 1/2 teaspoon vanilla extract

InstructionsPie Crust:

1. Preheat oven to 400 degrees F.
2. In a large mixing bowl, whisk together the flour, sugar, and salt until well combined.
3. Add the cold cubed butter and cold vegetable shortening.
4. Using a fork, cut butter and shorting into the dry ingredients until you have small pea-sized crumbs.
5. Put in one tablespoon of cold water at a time and gently mix it in, until it comes together.. Once the dough starts to come together, turn it out onto a lightly floured surface and pack it into a ball. Cover tightly with plastic wrap and refrigerate for at least one hour.
6. Roll the dough out to 12 inches in diameter, transfer

the dough to a 9-inch pie plate, gently fit it in, trim any excess dough. Prick the bottom with a fork to prevent bubbling.

7. Bake for 20 to 30 minutes or until golden brown and cooked thoroughly. Let the crust cool.

Key Lime Filling:

1. Add cream cheese to a mixing bowl and beat well with electric mixer until smooth.
2. Add both cans of sweetened condensed milk, Key Lime juice, Key Lime zest (if desired) and green food coloring and mix again until smooth.
3. Pour cooled crust and bake in preheated oven 350 degrees F. for 15 minutes.
4. Allow pie to cool for about 30 minutes, then refrigerate for at least 3 hours, before serving.

Homemade Whipped Topping:

1. Add heavy cream to a mixing bowl and beat with electric mixer for 1 minute.
2. Slowly add powdered sugar and vanilla and continue beating until stiff peaks form.
3. Spread the whipped cream on top of the cooled pie.
4. Refrigerate until ready to serve.

For an easy Key Lime Pie, use your favorite store bought crust, cooked according to package directions. Then add Cool Whip on top. Just follow the recipe for the **Key Lime Filling**.

PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.Saying Anything is good, we'd love to know your feedback ! Thank you!!!♥