



In the Kitchen - Easy Key Lime Pie Recipe

1. Preheat oven to 350 degrees F

2. In a medium bowl, combine condensed milk, sour cream (or yogurt), lime juice and lime zest. Mix well and pour into graham cracker crust.

Bake for 5-8 minutes, until tiny pinhole bubbles burst on the surface of pie. Do not brown top. Chill pie thoroughly before serving. Garnish with lime slices and whipped cream if desired.

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Ingredients

- 1 (9-inch) prepared graham cracker crust
- 3 cups sweetened condensed milk
- ½ cup sour cream (you can substitute Greek yogurt)
- ¾ cup key lime juice
- 1 tablespoon grated lime zest

Rather make the crust yourself?

- 1 box graham crackers
- 1/3 cup white sugar
- 6 tablespoons butter, melted
- 1/2 teaspoon ground cinnamon (optional)

1. Ground up graham crackers in a food blend or use rolling pin. Crumbs should be ground fine, enough to make 1 1/2 cups.

2. Mix all ingredients together until well blended. Press into a 9-inch pie plate.

3. Bake at 375 degrees F for 7 minutes. Let cool.

