

Key Lime Pie

Makes 8 servings

Ingredients:

- 1 (14-ounce) can sweetened condensed milk
- 1/2 cup lime juice
- 2 egg yolks
- 1 premade graham cracker crust



Directions

1. Preheat oven to 350°F.
2. In a bowl, mix condensed milk, lime juice, and egg yolks.
3. Pour into the premade crust.
4. Bake for 12 to 15 minutes until set.
5. Let cool, then chill before serving.

Cooking Tidbit

Fresh Key limes are smaller and more tart than regular limes, but bottled juice works well if fresh ones are hard to find.