

FLORIDA

## KEY LIME PIE

### Ingredients:

- 1 (9 inch) prepared graham cracker crust
- 3 cups sweetened condensed milk
- ½ cup sour cream
- ¾ cups key lime juice
- 1 TBSP grated lime zest

### Directions:

1. Preheat oven to 350 degrees F (177 degrees C)
2. In a medium bowl combine condensed milk, sour cream, lime juice and lime rind. Mix well and pour into graham cracker crust.
3. Bake in preheated oven for 5-8 minutes until tiny pinhole bubbles burst on the surface of the pie. DO NOT BROWN. Chill pie thoroughly before serving.  
Optional: Garnish with lime slices and whipped cream.

AWCCS United States of Food

<https://awccs.wildapricot.org/Recipes>

