

MINI KEY LIME PIES



Ingredients

Graham Cracker Pie Crust

- 12 Sheets of Graham Crackers
- 1/3 cup Granulated Sugar
- 1 stick (8 Tbsp) unsalted butter, melted
- 4 small 6"-7" pie pans

Key Lime Filling

- 1 14 oz can sweetened condensed milk
- 5 egg yolks
- 1/2 cup key lime juice
- 1/4 tsp lime zest (optional)

Whipped Cream

- 1/2 Cup heavy whipping cream
- 2 Tbsp confectioners sugar
- 1/4 tsp vanilla extract

Instructions

Preheat oven to 375 degrees

Make the pie crust:

- In a sealed gallon sized ziplock bag, crush graham crackers to a fine powder.
- Add crushed graham crackers to a medium sized mixing bowl along with sugar and melted butter.
- Gently mix with a spoon until all ingredients are combined.
- Measure 2/3 cup graham cracker mixture to each pie pan and begin pressing firmly to form a crust along the bottom and sides of the pans. Try to keep the crust thickness consistent around the entire inside of the pan. Set aside.

Make the key lime filling:

- In a medium sized mixing bowl, combine condensed milk, egg yolks, key lime juice and optional zest.
- Mix well and divide among the four prepared pie pans ensuring you do not fill higher than the crusts on the sides of the pan.
- Carefully place pies on a large baking sheet and bake for 15-17 minutes.
- Remove from oven and **cool** while you make fresh whipped cream.

Make the whipped cream:

- Using cold beaters and a cold bowl, **whip** together whipping cream until soft peaks are present. Add confectioners sugar and vanilla and continue beating until stiff peaks are formed. Do not over-beat unless you want butter :-)
- Add whipped cream to a ziplock bag or piping bag fitted with a star decorator tip
- Decorate key lime pies with fresh whipped cream and slices of fresh limes. Yum!

