



Recipe: **Classic Key Lime Pie** *by Chris Vivian*

INGREDIENTS:

- 4 egg yolks and 1 whole egg, beaten
- 1 14-oz can sweetened condensed milk
- $\frac{1}{3}$ – $\frac{1}{2}$ cup key lime juice (about 6 key limes)
- 1 prepared graham cracker crust — regular size
- Whipped cream (optional)

DIRECTIONS:

1. Preheat oven to 375°.
2. Combine beaten eggs with condensed milk and lime juice, mix well and pour into pie crust.
3. Bake for 15 minutes.
4. Allow to cool completely, then refrigerate until firm.
5. (optional) Just before serving, top with whipped cream and garnish with a slice of lime.