



## Key Lime Pie

### Ingredients:

4	large	Eggs, whole
½	cup, plus 2 tablespoons	Fresh lime juice
1	14 ounce can	Condensed milk
1	9 inch	Pie Shell, pre-baked
1	cup	Heavy whipping cream

Preheat oven to 400°F.

Beat eggs until frothy. Mix in lime juice, then milk, mixing well. Pour into pie shell. Bake until slightly warm, about 7 minutes. Cool to room temperature, then chill several hours before serving.

When ready to serve, beat whipping cream until it holds soft peaks. Spread over top of pie.

Makes 1 pie, or 6-8 servings