

# ***BREAKERS KEY LIME PIE***

## Graham Cracker Crust

3/4 cup Graham Cracker Crumbs

2 tbsp and 1 tsp Sugar

1/4 cup Butter

## Directions

Using a paddle attachment combine the graham cracker crumbs and sugar, mixing for approximately 2 minutes. Next, melt butter in the microwave in 30 second increments until fully melted and slightly warm. On low speed add in the butter to the graham and sugar mixture and continue to mix for about one minute. Press the mixture evenly onto the bottom and sides of either a lightly greased glass dish or an aluminum pie tin.



# ***BREAKERS KEY LIME PIE***

## Pie Filling

2 cups Sweetened Condensed Milk

3 oz Key Lime Juice

1/2 cup Egg Yolks

1 nine inch Graham Cracker Crust (see above)

## Directions

Preheat oven to 260 degrees F

Using an electric mixer with a whisk attachment, combine the yolks and sweetened condensed milk for 2 minutes.

Add the lime juice and mix for 2 more minutes. Pour mix into the 9 inch graham crust. Bake for 20-25 minutes at 260 degrees. Key lime will be done when the top of the pie no longer feels sticky.

Decorate with whipped cream and sliced key limes.



***DON'T WORRY WE DIDN'T  
FORGET THE DESSERTS!***

