



the best key lime pie

On July 1, 2006, all eyes were on the State of Florida. A tight race was dominating headlines – what would become the official state pie? After a real nail-biter, Key Lime beat out Pecan. Some attribute the victory to a fancy PR campaign, but when you're after some cool in the swelter of the Sunshine State no dessert can beat the tart and creamy custard and fluffy meringue cover.

SERVES: 8



julie albert & lisa gnat

ingredients

Graham Crust

- 1 1/4 cups graham cracker crumbs
- 1/4 cup sugar
- 6 tbsp melted butter

Lime Filling

- 3 large egg yolks
- 1 3/4 cups sweetened condensed milk
- 1/2 cup fresh key lime juice (if you can't find the golf ball-sized key limes, use traditional limes)
- 2 tsp lime zest

Meringue Topping

- 4 large egg whites
- 1/4 tsp table salt
- 3/4 cup sugar

directions

1. Preheat oven to 350°F. Coat a 9-inch pie plate with non-stick cooking spray.
2. For the crust, in a medium bowl, mix together graham cracker crumbs, sugar and melted butter. Press the mixture onto the bottom and sides of the prepared pie plate. Bake the crust for 8 minutes. Set aside and lower the oven temperature to 300°F.
3. For the filling, in an electric mixer, use the whisk attachment and beat the egg yolks on medium speed until fluffy, about 3 minutes. Gradually add the condensed milk and beat mixture for 4 minutes more. Add lime juice and zest and beat just until combined, about 1 minute. Pour the mixture into the prepared crust.
4. For the meringue, in a clean and dry bowl of your electric mixer, use the whisk attachment and beat the egg whites and table salt until stiff. Gradually beat in sugar and continue to beat until stiff peaks form. Spread meringue over the key lime filling and bake for 25 minutes until nicely browned. Remove from oven and let cool completely. Place in refrigerator at least 1 hour prior to serving.

