

Key Lime Pie



Originally posted 12-Mar-2014, Updated 24-Mar-2022

Level: Easy

Prep Time: 30 minutes

Serves: 8

Cooking Time: 8 minutes

Crust:

13 honey graham full cracker sheets

$\frac{1}{4}$ cup sugar

$\frac{1}{3}$ cup unsalted butter, melted

Filling:

$2\frac{1}{4}$ cups (a little less than 2 14-oz. cans) sweetened condensed milk

$1\frac{1}{4}$ cups sour cream

$\frac{3}{4}$ cup key lime juice (I use Nellie & Joe's Famous Key West Lime Juice)

Garnish (stabilized whipped cream):

1 tsp. unflavored gelatin (Knox®)

4 tsp. cold water

1 cup heavy whipping cream

$\frac{1}{4}$ cup confectioners powdered sugar, sifted

$\frac{1}{2}$ a lime, for decoration (optional)



Preheat oven to 350°F. Roughly break up the graham cracker sheets and place in a food processor. Pulse until fine. Add the sugar and melted butter, then pulse until the graham crackers are crumbly and all ingredients are combined. Dump crumbs into a 9-inch pie pan and firmly press the crust mixture around the bottom and sides of the pan with your fingers until even. Set aside.

In a medium bowl, whisk the sweetened condensed milk, sour cream, and key lime juice until smooth and combined. Pour the filling mixture onto the unbaked pie crust and smooth out the top with an angled icing spatula. Bake for 8 minutes only. Do not brown. Cool on a wire rack. When pie is cooled, place in refrigerator to chill.

In a small saucepan, sprinkle the gelatin over the cold water and let bloom for 5 minutes. Turn on heat to low and stir constantly until the gelatin is dissolved. Set aside to cool. Meanwhile, with a handheld electric mixer, whip the heavy whipping cream and sugar in a mixing bowl until soft peaks form. With the mixer on the lowest speed, slowly pour the gelatin mixture into the cream mixture. Beat at high speed until stiff peaks form. Place the whipped cream in a pastry bag fitted with a star tip and pipe a rope design around the edge of the pie. If lime kites are desired, cut a lime into thin slices, then cut each slice into quarters and place evenly on the whipped cream. Chill in refrigerator until ready to serve.

Notes:

- 1 graham full cracker sheet = 4 individual crackers.
- For a less tart filling, reduce key lime juice to $\frac{1}{2}$ cup instead of $\frac{3}{4}$ cup.
- Stabilized whipped cream will not run or flatten. If you prefer to make regular whipped cream instead, beat 1 cup heavy whipping cream with 2 Tbsp. powdered sugar until stiff peaks form.