



Katie's Classic Key Lime Pie

Because I'm a part of the Kids Discover team from the Sunshine State, I wanted to share a Florida classic and my favorite dessert: Key Lime Pie! After a full Christmas dinner with my family, this sweet and slightly tart pie is a great way to cap off an incredible meal. Even better, this recipe is easy, no matter your skill level.

Ingredients:

- 9-Inch graham cracker pie shell (either store bought or I use [this recipe](#))
- 14 oz. can sweetened condensed milk
- 3 - egg yolks (whites not used)
- ½ cup key lime juice (I recommend [this brand](#) if you can't find it in stores)

Directions:

- 1) Preheat oven to 350 degrees
- 2) Blend the condensed milk, egg yolks, and key lime juice until smooth.
- 3) Pour filling into your pie shell and bake for 15 minutes.
- 4) Let cool for at least minutes before refrigerating.
- 5) Just before serving, top with whipped cream and garnish with a lime slice. For the holidays, I also like to add a cranberry garnish for a festive touch!