

## Bank Kitchen Recipe: Key Lime Pie



Servings: 8-10 people

*Submitted by Paulette*

Ingredients: five (5) egg yolks; one (1) 14-ounce can Eagle Brand® sweetened condensed milk; 1/2 cup and two (2) Tablespoons of Key Lime Juice.

Pre-heat an oven to 350 degrees Fahrenheit.

Prepare and bake your favorite pie crust in a 9-inch pie dish. Note: this pie can be prepared using a dough-based crust, or a graham cracker crust.

Next, in a large mixing bowl, beat the egg yolks using a wire whisk. Then, slowly stir in the condensed milk.

Continue whisking the mixture; add the lime juice.

Note: the mixture should be pleasantly tangy, if not, add more lime juice. Then, pour the liquid pie-filling into the prepared crust.

Finally, bake the dish for approx. 20 minutes. Remove from the oven and cool; the pie should be firm when

gently shaken. Serve the pie at room temperature or chilled. Refrigerate leftovers.

The finished pie can be garnished with a homemade whipped topping (see directions below), or Cool Whip®.

### *Whipped Topping*

Ingredients: one (1) cup of heavy cream, and three (3) Tablespoons of confectioners' sugar.

In a mixing bowl, whip the cream using a whisk; slowly add the sugar. Continue whipping the mixture until it's stiff, and then spread over pie. Refrigerate pie if not serving within 3 hours of baking.