

Key Lime Pie

1 1/2 cup graham cracker crumbs
1/2 cup sugar
4 Tbsp butter, melted
2 (14 oz) cans sweetened condensed milk
1 cup key lime juice or regular lime juice
2 eggs
1 cup sour cream
3 Tbsp powdered sugar
1 Tbsp lime zest

Preheat oven to 375. Mix together graham cracker crumbs, sugar, and butter. Press into a 9 inch pie pan. Bake for 20 minutes. Remove from oven and cool to room temperature, at least 1 hour.

Lower oven to 325. Combine condensed milk, lime juice, and eggs. Whisk until well blended. Pour into cooled pie shell. Bake for 15 minutes. Chill for 2 hours.

Combine sour cream and powdered sugar. Spread over pie. Sprinkle with lime zest.

Adapted from [Food Network, Emeril Lagasse](#)

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