



## Key Lime Pie

Sarah's servings: 8, Sarah's skill: Easy, Baking time: 25 mins

### Ingredients

310g Digestive biscuits  
150g Melted butter  
397g Can of condensed milk  
4 Large egg yolks  
4 Limes (zest & juice)  
250ml Double cream  
2 Tbsp Icing sugar (sieved)

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### Method

- Pre-heat the oven to 180 degrees centigrade (160 fan).
- Place the biscuits in a food processor or in a large bag and crush with a rolling pin until you have nice fine crumbs.
- Melt the butter in a small saucepan or in the microwave.
- Place the crushed biscuits in a large bowl and add the melted butter and mix until fully combined.
- Take a loose bottomed 22cm flan tin and put the biscuits in. Start with the sides and press the mixture up the sides then level the bottom in an even layer.
- Bake in the oven for 10 minutes then set aside to cool.
- Next to make the filling put the egg yolks in the bowl of a stand mixer with a whisk attachment and whisk until light and fluffy.
- Add the condensed milk and whisk for 2 minutes.
- Then add the zest and juice of the limes and whisk for a further 5 minutes until thickened slightly.
- Put the lime mixture on top of the cooled base and smooth.
- Bake for 15 minutes then set aside to cool.
- When cool place in the fridge and chill overnight.
- When ready to serve whisk the cream and icing sugar to soft peaks.
- Put the cream on top of the tart and level. You can pipe some stars around the top or just leave plain.
- I added some extra zest or alternatively you could use slices of lime to decorate.