

KEY LIME PIE WITH LEMON COOKIE CRUST

INGREDIENTS

6 tablespoons Melted Butter	9" Pie Pan
1.5 cups Stauffers Lemon Snaps Cookies, finely crushed	Food Processor
4 Egg Yolks	Hand Mixer or Stand Mixer
1 can (14 ounces) Sweetened Condensed Milk (NOT evaporated milk!)	
½ cup Key Lime Juice (4 oz)	
Zest of one Lime (reserve some for garnish)	

LET'S MAKE IT!

Preheat oven to 350° (176° C)

Add cookies to food processor and whiz until finely crumbled (or place in a Ziplock plastic bag and crush with a rolling pin or can).

In mixing bowl, thoroughly combine cookie crumbs and melted butter.

Add cookie crumb mixture to pie pan and press firmly onto bottom and up sides of pan with back of a spoon.

Bake crust for 8 minutes while preparing filling. Remove from oven to cool.

In medium bowl combine egg yolks, condensed milk and zest of half a lime.

Mix on medium until thick and lovely.

Add lime juice and mix until well combined.

Pour mixture into pie crust.

Bake pie for 20 minutes.

Cool completely before serving. Garnish with remaining lime zest, whipped cream and/or lime slices. Enjoy!