

Florida Lime Pie

Ingredients

Crust

1 ¼ cups Graham cracker crumbs
1 tablespoon sugar
1/3 cup butter, melted

Filling

1 can (14 ounces) sweetened condensed milk
½ cup plus 2 Tablespoons fresh lime juice (3-6 limes, depending on size)
2 large eggs
2 Tablespoons grated lime zest
Dash of salt

Topping

8 ounces sour cream
¼ cup sugar
1/8 teaspoon salt

Lime zest for garnish

Mise en place! (Everything in its place)

Directions

1. Preheat oven to 350° F.
2. Prepare the crust: Combine crumbs and sugar in medium size bowl. Stir in melted butter until thoroughly blended. Pour mixture into 9" pie plate and press firmly on bottom and up sides.
3. Bake crust for 8 minutes. Cool completely.
4. Place all the filling ingredients in a medium-size bowl and stir with a wire whisk until completely blended. Pour the filling into the cooled shell.
5. Bake the pie on the center oven rack 10 minutes, until it begins to set.
6. Remove the pie from the oven and increase the heat to 425°.
7. Whisk the topping ingredients together in a small bowl. Carefully spread the topping over the pie.
8. Bake the pie for 5 minutes more. The topping will be loose when you remove the pie, but it will set as it cools. Cool on rack, then chill the pie for 6 hours.
9. Garnish with zest and lime wedges.

[Link to Video](#)

Recipe from *The Rosie's Bakery All-Butter, Fresh Cream, Sugar Packed, NO-Holds-Barred Baking Book*