

# Allison's Key Lime Pie

## Ingredients

### Crust

- 1.5 cup Graham crackers crumble
- 2 Tablespoons of sugar
- 7 Tablespoons of melted butter

### Filling

- 2 cans condensed milk
- 1/2 cup of Greek youghurt
- 3/4 cup lime juice
- 1 Tablespoons lime zest

## Method

For the graham cracker crust: Preheat the oven to 350 degrees F.

Combine the Graham crackers, melted butter and sugar. Press the mixture into the bottom and side of a pie pan, forming a neat border around the edge. Bake the crust until set and golden, 8 minutes. Set aside on a wire rack; land let it cool, leave the oven on.

For the filling, combine all the ingredients and pour the mixture into the crust. Bake for 10 minutes, or until the filling has just set. Cool on a wire rack, then refrigerate.

