

Dada's Key Lime Pie

<u>Ingredient</u>	<u>Quantity</u>
key lime juice	½ cup
sweetened condensed milk	1 can
whipped cream	4½ oz
graham cracker pie crust	1

- Vigorously beat juice into milk with a whisk.
- Fold in Cool Whip.
- Pour mixture into pie crust.
- Refrigerate at least 3 hours before serving.

To decorate: Cut the rinds of the limes that you just squeezed into strips. Using your fingernail or a small knife, peel away the membrane underneath the rind. Use the rind strips to decorate the top of the pie, in a pinwheel shape, for example.

NOTE: Dada got this recipe from her friend, Anthony Morse, who owned Boat Haven in Naples.

Whipped cream

With an electric mixer, whip at least half a pint of heavy whipping cream with a drop of vanilla extract and some 10X powdered sugar. Start with half a cup of sugar and gradually increase until you get the sweetness level you want – not too sweet for this recipe. Whip until the cream holds its own, but isn't stiff.

Graham Cracker Crust recipe

12 graham cracker sheets	1 ½ cups of crushed crumbs
granulated sugar	1/3 cup
salted butter	6 TBLSP, melted

- Preheat oven to 350 deg F.
- Crush the graham crackers using a mortar and pestle or a food processor.
- Mix together the graham cracker crumbs, sugar & butter in a bowl.
- Pour the crumb mixture into a 9 ½ inch pie plate, and using the flat back of a measuring spoon or small cup, press the crumbs into the shape of the pie plate.
- Bake 10 minutes, then allow to cool before pouring the lime filling in.