

## Simple Key Lime Pie

- **Crust**
  - 9 - inch Graham Cracker Pie Shell or
  - 1 and ½ cups crushed Graham Crackers
  - ¼ cup sugar
  - 5 tablespoons of melted Butter

Mix together and place in the bottom of a pie dish. Spread out evenly and press up the side.

- **Filling**
  - ¾ cup plus 1 tablespoon Key Lime Juice
  - ½ cup Sour Cream
  - 2 • 14 - ounce cans Condensed Milk
  - 2 tablespoons fresh grated Lime Zest (Just the green, the white is bitter)

Mix all the ingredients in a bowl until well blended. Pour into the pie shell. Put in a preheated 350° oven. Bake 10 to 15 minutes or until tiny bubbles start to appear on the surface of the pie. DON'T BROWN!!! Cool, then refrigerate for at least 8 hours. This pie freezes well. Garnish with whipped cream and fresh lime slices.