



Key Lime Pie

INGREDIENTS:

Custard:

5 Egg yolks, beaten
1(14 ounce) Can sweetened condensed milk
1 Lime, zest
½ cup Key lime juice

Crust:

2 Egg whites
1 ½ cup Graham cracker crumbs

PREPARATION:

- Preheat oven to 375° F.
- In a large bowl, whisk the egg yolks, sweetened condensed milk, lime zest, and key lime juice.
- In another bowl mix the egg whites and graham cracker crumbs.
- Press the graham cracker crumb mixture to the bottom of a pie pan or spring-form pan.
- Pour the custard over the unbaked crust. Bake for 15 minutes. Allow to cool. Top with sugar free whipped topping and garnish with lime slices, if desired.

Yield: 12 servings

Calories: 160

Fat grams: 3

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