

Key Lime Pie

DESSERTS

Ingredients

- 16 oz condensed milk
- 5.3 oz lime juice
- 4.2 oz egg yolks
- Zest of 1 lime
- 21 oz digestive biscuits
- 10.5 oz Truly Grass Fed Salted Butter, melted
- 2.5 tsp honey

Instructions

1. In a large bowl, mix together condensed milk, lime juice, lime zest, and egg yolks. Place in refrigerator to chill.
2. Preheat oven to 340°F while preparing the dough. Add digestive biscuits, honey, and melted butter into a food processor. Blend until mixture becomes a fine crumb.
3. Using a spoon, press two-thirds of the biscuit mixture into the base of a 10" tart pan with a removable bottom. Then, press the remaining biscuit mixture around the walled edges of the tart pan. Make sure to create a thick, even layer on bottom and sides.
4. Bake in oven for 10 minutes, then remove to cool.
5. Once tart base is completely cooled, pour in filling and bake in oven at 300°F for 20-25 minutes. The filling should be set but still have a slight wobble in the middle when moved.
6. Remove from oven and allow to cool to room temperature.
7. Place in refrigerator to chill and set further.
8. Once fully set, remove from refrigerator and option to serve with whipped cream and more freshly grated lime zest on top.



Naturally Irish. Truly Delicious.