



From Real Estate to Recipes!
JUNE'S FEATURE RECIPE

Icebox Key Lime Pie
(The perfect summer dessert)



Ingredients:

Crust:

8 whole graham crackers (broken into smaller pieces)
2 TBS sugar
5 TBS unsalted butter (melted)

Filling:

¼ cup sugar
1 TBS grated lime zest
8 ounces cream cheese, softened
1 (14 oz) can sweetened condensed milk
1/3 cup instant vanilla pudding mix
1 ¼ tsp unflavored gelatin
1 cup fresh lime juice (either from key limes or regular limes)
1 tsp vanilla extract



Directions:

Crust :

1. Place oven rack to middle position & heat to 350°
2. Pulse crackers & sugar in food processor until finely ground. (or hand crush to crumbs)
3. Add melted butter in steady stream and pulse or blend with butter until crumbs resemble damp sand. Press crumb mixture firmly into bottom and sides of 9" pie plate. Bake until fragrant & browned around edges (12-14 minutes). Cool Completely

Filling:

1. Process sugar & zest in food processor until sugar turns bright green.
2. In separate bowl using electric hand mixer; blend zest/sugar mixture & cream cheese until well combined.
3. Add condensed milk & pudding mix & blend until smooth.
4. Stir gelatin & 2 TBS lime juice in small bowl. Heat in microwave for 15 seconds & stir until dissolved.
5. Add gelatin mixture, remaining lime juice & vanilla to the cream cheese mixture, blending all thoroughly until well combined. (use electric mixer).
6. Pour filling into cooled crust, cover with plastic, refrigerate at least 3 hrs, or up to 2 days.
To serve, let pie sit a few minutes at room temp before slicing!

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