

U The Lexingtonienne U

KEY LIME PIE

Adapted from The Joy of Cooking

CRUMB CRUST

- 1 1/4 C fine crumbs made from graham crackers or chocolate wafers
- 5 T butter, melted
- 3 T sugar

Preheat the oven to 350. Mix ingredients together with a fork until moistened. Spread the mixture evenly in a greased 9-inch pie pan. Using your fingers, press the mixture over the bottom and up the sides of the pie pan. Bake until the crust is lightly browned and firm to the touch (or with chocolate wafers, since it's darkly brown to start with, until your kitchen smells chocolatey), about 10-15 minutes.

KEY LIME PIE FILLING

- One 15-oz can sweetened condensed milk (I use a 14-oz can because it's what they sell)
- 4 large egg yolks
- 1/2 C strained fresh lime juice or bottled Key lime juice
- 3-4 t grated lime zest*

Set oven to 325. Whisk ingredients together until well blended. The mixture will thicken as the milk reacts with the acidic citrus juice. Pour the filling into the still-warm pie crust. Bake until the center looks set but still quivery, like gelatin, when the pan is nudged, 15-17 minutes. Let cool completely on a rack, then refrigerate until cold for up to 1 day.

Shortly before serving, whip until thickened:

- 3/4 C cold heavy cream

Add:

- 1/4 C sugar (Says Joy. I say less - like a tablespoon or two.)
- 1/2 t vanilla extract



Whip until stiff peaks form. Spread over the pie or spoon a dollop onto each slice. Serve with fresh raspberries and be very, very happy.

*A word about zesting. Remember that a Microplane grater is your frenemy in the kitchen. It works beautifully, but it won't hesitate to grate your fingertip if you're not careful. It's like one of those capuchin monkeys people get as pets. One day it's eating a banana and wearing a dress and looking all innocent, the next day it's hurling poop at you and eating your face off. Now you see why your parents wouldn't let you have a monkey? Anyway, be careful when zesting those limes. Also, be careful that you only zest the green part and not the white part just underneath it, which is bitter.

