



2024 Illinois State Fair
Award- Winning
KEY LIME PIE



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Crust

2 cups finely ground graham
cracker crumbs
2 Tbsp granulated sugar
½ tsp kosher salt
6 Tbsp unsalted butter, melted

Filling

1 ½ cups sweetened
condensed milk
1 ½ tsp key lime zest
½ cup fresh key lime juice
4 large egg yolks
½ tsp vanilla
¼ tsp kosher salt

Filling

1 ½ cups cold heavy whipping
cream
6 Tbsp confectioners' sugar
½ tsp vanilla extract
(if desired add one package
Whippit Cream stabilizer
when beating)
Garnish: Key Lime slices

INSTRUCTIONS: Preheat oven to 350° F. Lightly spray a 9-inch ceramic pie plate with cooking spray.

CRUST: In a medium bowl, whisk together graham cracker crumbs, granulated sugar, and salt. Stir in melted butter until well combined. (Crust should hold together when pressed). Using the bottom of a measuring cup, press mixture into bottom and up sides of prepared pan. Bake until crust is fragrant and set, about 15 minutes. Let cool completely on a wire rack. Leave oven on.

FILLING: In a large bowl, whisk together condensed milk, lime zest and juice, egg yolks, vanilla, and salt until well combined. Spread into prepared crust. Using a wooden pick, pop any bubbles on surface if desired.

Bake until crust is golden brown, edges are set, and center jiggles slightly when plate is gently shaken, about 30 minutes. Let cool completely on a wire rack. Refrigerate until cold and set.

TOPPING: In the bowl of mixer, beat cold cream, confectioners' sugar, vanilla (and stabilizer if using) at a medium speed until medium-stiff peaks form. Pipe whipped cream onto cold pie as desired. Garnish with lime slices, if desired. Cover and refrigerate for up to 3 days.

Pamela Sage, Monmouth, IL