

Carolbake.com | Carol's Key Lime Pie

Did you know Florida has an official state pie? It's the Key Lime Pie, and we are one of just a few states that has our own pie. There's your foodie history lesson for the day, you're welcome! :) But, for some reason, this is one of those recipes that intimidates people. I'm here to change that because it's super easy to make - just 4 ingredients (6 if you make your own homemade whipped cream to top it off), and tastes way better when it's homemade.

No, you don't have to squeeze a million tiny little key limes to make this pie. You can find bottled key lime juice at your local grocery store (usually in the canned fruit aisle). Make sure you buy actual key lime juice though, because this does not work if you buy just plain lime juice.

The best part about this recipe is you'll feel like you are taking a mini vacation to the Key West every time you take a bite.

So let's get baking...

Ingredients:

- 2 Cans Sweetened Condensed Milk
- 6 Egg Yolks
- 2/3 Cup of Key Lime Juice
- 1 Pre-Made 10" Graham Cracker Crust
- **Optional Topping:** Homemade Whipped Cream (1 Cup Heavy Cream and 2 TBSP Sugar)

How to Make:

- Preheat oven to 300 degrees Fahrenheit.
- Using a stand mixer or a large bowl with a hand mixer, add in two cans of sweetened condensed milk.
- Separate the yolks from 6 eggs...everyone has their own way of doing it, but I'm a gadget girl and love my egg separator. Discard the egg whites or save them to make an omelet later.
- Add just the 6 yolks to your mixing bowl.
- Turn on your stand mixer or hand mixer on low and blend together the eggs and sweetened condensed milk till it's smooth.
- Add 2/3 cup of Key Lime juice to the mixing bowl and turn stand mixer or hand mixer on low again until all ingredients are blended together.
- Pour your smooth mixture into your pie crust. It will be on the creamy side and a little jiggly if you gently shake it.
- Bake on 300 degrees Fahrenheit for 15 minutes.
- While pie is baking, you can make homemade whipped cream. Just combine 1 cup heavy cream and 2 tbsp of sugar into your stand mixer or a large bowl with a hand mixer. Turn on high and let it do its thing until you have whipped cream. Just keep watching it until it becomes the consistency you like. Don't let it go too long, or it will turn into a weird butter texture. Place in an air tight container in the fridge until ready to use.
- When it comes out of the oven it will be firm and will not be loose. Trust me, don't leave it in for more than 15 minutes, or you will over bake it. When you do this the first time your instincts will try to tell you it's not ready. I always place a cake pin or use my thumb to gently touch and if you don't find anything on your finger or on the cake pin, you are good to go.
- **HERE'S THE MOST IMPORTANT TIP OF ALL:** Leave your pie on the counter uncovered for 20 minutes to cool. If you've ever had an icebox or custard pie with cracks running through it, it's because they took it straight from the hot heat of the oven and put it in the super cold fridge. The time on the counter allows the pie to slowly come to room temperature before moving to the fridge...and that's how you avoid cracks in your pie.
- Cover and refrigerate for at least four hours and leave in overnight if you can.
- Top with homemade whipped cream and enjoy!

See, easy peasy! I can't wait to see how your pie turns out! Share a pic with me on [Instagram](#) or [Facebook](#)!

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