

# Colleens Key Lime Pie

Unitarian Universalist Fellowship of Vero Beach, FL 2000

*graham cracker crumb crust*  
*4 egg yolks*  
*1 can (14 ounce)*  
*sweetened condensed milk*  
*1/2 cup freshly squeezed*  
*key lime juice*  
*2 teaspoons grated lime*  
*zest*  
*whipped cream (for serving)*

Preheat the oven to 350 degrees.

Bake the pie crust according to package directions. Set on a wire rack to cool.

With a mixer, combine the egg yolks, condensed milk, lime juice and lime zest.

Blend until thick and smooth.

Scrape into the prepared pie crust.

Refrigerate for several hours until set.

Serve with whipped cream.

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Per Serving (excluding unknown items): 1219 Calories; 47g Fat (34.3% calories from fat); 35g Protein; 168g Carbohydrate; 0g Dietary Fiber; 954mg Cholesterol; 417mg Sodium. Exchanges: 1 Lean Meat; 8 1/2 Fat; 11 Other Carbohydrates.