

# Key Lime Cream Pie

Shirley Rickis - Lady Lake, FL  
TasteOfHome.com/simple - June/July 2019

## Servings: 12

*1 package (11.3 ounce)  
pecan shortbread cookies,  
crushed  
1/3 cup butter, melted  
4 cups heavy whipping  
cream  
1/4 cup confectioner's sugar  
1 teaspoon coconut extract  
1 package (8 ounce) cream  
cheese, softened  
1 can (14 ounce)  
sweetened condensed milk  
1/2 cup Key lime juice  
1/4 cup sweetened  
shredded coconut, toasted  
Maraschino cherries with  
stems (optional)  
Key lime slices (optional)*

## Preparation Time: 40 minutes

In a small bowl, mix the crushed cookies and butter. Press onto the bottom and up the sides of a greased nine-inch deep-dish pie plate.

In a large bowl, beat the cream until it begins to thicken. Add the confectioner's sugar and coconut extract. Beat until stiff peaks form.

In another large bowl, beat the cream cheese, condensed milk and lime juice until blended. Fold in two cups of the whipped cream. Spoon into the prepared crust.

Top with the remaining whipped cream. Sprinkle with coconut.

Refrigerate until serving, at least four hours.

If desired, garnish with cherries or limes.

---

Per Serving (excluding unknown items): 477 Calories; 43g Fat (80.1% calories from fat); 5g Protein; 19g Carbohydrate; 0g Dietary Fiber; 152mg Cholesterol; 171mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 8 1/2 Fat; 1 Other Carbohydrates.