



KEY LIME PIE



Yields 1 10" Spring Form Pan OR 20 individual 2 oz. cups

Crust -

1/4 cup sugar

1 1/4 cup of Keebler Graham Cracker
Crumbs

1 1/3 cup melted butter

Filling -

1 lb. cream cheese

3 - 14 oz. cans of sweetened
condensed milk

1 pkg. unflavored gelatin

3/4 cups + 2 Tbsp. Nellie & Joe's Famous

Crust:

Stir crumbs and sugar together. While stirring, pour in melted butter until well combined. Place mixture in the bottom of a parchment paper lined spring form pan. Press into the bottom firmly. Bake at 375 for 6-8 minutes. Remove and cool.

Filling:

Place cream cheese and sweetened milk in a mixer or food processor. Heat 1/2 cup of Key Lime Juice until almost boiling. In a separate bowl, pour the gelatin packet and 1/4 cup of Key Lime Juice until well combined. Add the hot Key Lime Juice and stir until gelatin is completely dissolved. Add this mixture and the remaining 2 Tbsp. of Key Lime Juice to the cream cheese and sweetened milk mixture and mix until smooth. Pour into prepared pie crust and refrigerate for at least 6 hours. Can be kept refrigerated for up to 2 days. When ready to serve, top with fresh whipped cream and key lime zest.