

KEY LIME PIE

Ingredients

1. 4 eggs
2. 1 can sweetened condensed milk
3. 1/2 c. lime juice (Key Lime if
4. available)
5. 1 tsp. vanilla flavor
6. 6 tbsp. sugar
7. 1/2 tsp. cream of tartar
8. 8 oz. Cream Cheese (optional)
9. Graham Cracker Crust

Intructions

1. Preheat oven to 325 degrees.
2. Separate eggs.
3. If using cream cheese, soften ond put in mixing bowl.
4. Beat just enough to blend.
5. Add condensed milk,
6. Beat 4 egg yolks,
7. Add to condensed milk mixture;
8. When thoroughly mixed, add lime juice,
9. Mix until thick, add flavor.
10. Pour into pie crust.
11. For topping, beat 4 egg whites.
12. Blend in sugar and cream of tartar.
13. Beat until stiff and peaks form,
14. bake in moderate oven until egg whites are golden brown.