



## Easy Key Lime Pie

Serves 8. From MyRecipes.com.

### Ingredients

2 cups graham cracker crumbs  
½ cup granulated sugar  
½ cup (4 oz.) salted butter, melted,  
plus more for greasing dish  
1 (14-oz.) can sweetened condensed milk  
½ cup key lime juice (available in bottles)  
1 tablespoon lime zest (from 2 limes)  
1 (8-oz.) container frozen whipped topping  
(such as Cool Whip), divided  
1 lime, thinly sliced

### Nutritional info

Calories:	494
Total Fat:	32g
Cholesterol:	47mg
Sodium:	339g
Total Carbohydrates:	64g
Total Sugars:	50g
Vitamin D:	8mcg
Calcium:	150mg

**NOTE:** This recipe is ideal for those looking to add calories to their diet.

### Directions

1. Preheat oven to 325°F.
2. Stir together graham cracker crumbs, sugar, and butter in a medium bowl to combine. Press crumb mixture firmly into a lightly greased 9-inch pie. Bake in preheated oven until crust is golden brown, 18 to 20 minutes. Remove from oven, and let cool completely on a wire rack, about 30 minutes.
3. Stir together milk, lime juice, and lime zest in a large bowl until fully combined. Fold in 2 cups of the whipped topping. Transfer mixture to cooled pie crust, and chill at least 4 hours or overnight.
4. Fill a piping bag with remaining 1 cup whipped cream, and pipe a border along edge of pie. Top with lime slices.