**Key Lime Pie**

 **Ingredients**

**For Crust**

**1 ¼ cup graham cracker crumbs**

**2 tbsps granulated white sugar**

**6 tbsps unsalted butter, melted**

**Vegetable cooking spray**

**For Filling**

**3 large egg yolks**

**1 (390 grams) can sweetened condensed milk**

**½ cup key lime juice**

**2 tsps grated lime zest**

**For Topping**

**1 cup whipping cream**

**2 tbsps granulated white sugar**

**Lemon sliced for decoration**

 **Directions**

**Preheat the oven to 350F. Lightly spray with a non-stick**

**vegetable spray on tart pan. To prepare graham cracker crust,**

**mix together the graham cracker crumbs, sugar and melted**

**butter. Press the mixture firmly into a tart pan. Then place**

**tart pan in the oven and bake for 20 minutes until brown.**

**Remove tart pan from the oven and allow to cool. To prepare**

**key lime filling, in the bowl, beat egg yolks until pale and**

**fluffy. Gradually add the condensed milk and beat until light**

**and fluffy and then beat in the lime juice and lime zest. Pour**

**the filling over the crust and bake for about 15 minutes, or**

**until the filling is set. Remove from oven and place on a wire**

**rack to cool. Once it has completely cooled, cover and**

**refrigerate for several hours or overnight. Once the key lime**

**pie has chilled, in the separate bowl beat the whipping cream**

**and sugar until stiff peaks form. Either pipe or place mounds of**

**whipping cream on top of the key lime pie. Garnish with lemon**

**sliced and serve chilled.**