



This classic American dessert is made in a rectangular tart pan for added flair. Using tart limes, it makes you want to sit next to a beach eating it. The pie shell is made with eggs, bringing to mind a cookie rather than a pie shell. The end result looks like a store bought dessert that will impress your friends and family!

Key Lime Pie

Ingredients - Dough

2 cups flour
1/4 cup butter, chilled and cubed
1 tbsp sugar
1 egg yolk
1 tbsp cold water
Pinch of salt

Ingredients - Filling

2 eggs, separated
1 cup condensed milk
1 1/2 limes, juiced and rind
1 tbsp sugar

Ingredients - Topping

1/2 cup 35% cream
2 tbsp icing sugar
1 tbsp lime rind

Instructions

Preheat the oven to 400°F. Sift the flour and place in a food processor along with the sugar. Pulse two to three times to combine. Continue to pulse and add the butter followed by the egg. Add the water and pulse until the dough combines and gathers together (add more water if necessary). Do not overmix the dough.

Turn the dough onto a floured surface and roll out to fit past a 4" x 14" rectangular flute pan. Roll over your pin and place over the pan to cover it. Press into the pan and using a sharp knife, cut around the trim discarding the excess pastry. Use a fork to prick the base. Chill the dough for 30 minutes before baking.

To bake, cover the dough with silver foil and blind bake with beans for 10 minutes. Remove the foil and beans and continue to bake for 10 minutes more.

While the pastry is baking, prepare the filling. Beat the egg whites with the sugar until stiff peaks form. Set aside. Beat the egg yolks until they lighten and, while beating, add in the condensed milk. Add the lime rind and juice and mix thoroughly. Fold the egg whites and yolk mixture together until combined and smooth.

Lower the oven to 325°F. Pour the filling into the tart shell as close to the top as possible. Bake for 25 minutes and let rest in the pan until cool. Once cool, place on the serving tray for decoration.

Prepare the whipped topping by beating the heavy cream until thick. Add in the icing sugar through a sifter to avoid clumps. Transfer the whipped topping to a pastry bag fitted with a star tip. Decorate with rosettes in varying sizes to cover almost all the top. Sprinkle with lime rind for a splash of color.

Serves 4 to 6.