

a pearl kind of girl

Key Lime Pie

10 ounces gingersnaps	1/2 cup key lime juice (about 4-6 limes)
5 tablespoons unsalted butter, melted	1 cup heavy cream
1 tablespoon granulated sugar	1 tablespoon vanilla extract
2 egg yolks	1/4 cup granulated sugar
1 can (14 ounces) sweetened condensed milk	
3 tablespoons grated key lime zest	

Crust: Process gingersnaps in a food processor until they are fine crumbs. Add melted butter and sugar, and pulse until mixture is moistened.

Press the mixture firmly into the bottom and up the sides of a greased 9-inch pie plate. Bake at 350 degrees until the edges are dry and set (center will be moist), about 5 minutes. Transfer to a wire rack and let cool completely.

Filling: Beat egg yolks on medium speed until blended. Add condensed milk, lime zest and lime juice, mix well.

Pour the filling into the cooled crust and bake at 350 degrees until the edges of the pie are set but the center still jiggles slightly, about 15 minutes.

Transfer the pie to a wire rack and let cool completely. Refrigerate the pie for at least 2 hours or up to overnight to allow it to set.

Chantilly Cream: Using a whisk attachment on an electric mixer, combine cream and vanilla on a low speed. Add sugar and gradually increase the speed.

Continue to beat for about 2 minutes or until mixture thickens and soft peaks form. Garnish pie with lime zest or lime slices and keep refrigerated.

