

# Key Lime Pie 2

written by The Recipe Exchange | April 17, 2017

## **Ingredients**

1 3/4 cups sweetened condensed milk  
4 egg yolks  
6 tablespoons key lime juice  
1 9 inch prepared graham cracker pie crust  
sweetened whipped cream or Cool Whip  
1 fresh lime, sliced

## **Directions**

Preheat oven to 250-degrees.

Combine milk and egg yolks in a blender on low speed. Slowly add lime juice, mixing until blended.

Pour into pie shell and bake 20 minutes. Let cool and refrigerate. Top with whipped cream& lime slices.