

## Scott's Key Lime Pie with Whipped Cream or Cream Cheese Whipped Cream Frosting

### Ingredients for the Crust:

1½ - 2 cups of graham cracker crumbs\*  
¼ cup sugar  
4 tbsp. butter, melted  
1 tbsp. key lime zest (or lime zest will do)

### Ingredients for the Filling:

3 cups (24-28 oz.) sweetened condensed milk  
½ cup sour cream  
¾ cup key lime juice (I use always Nellie and Joes Key Lime Juice or if you can find key limes, use them instead. It will probably take about 30-35 of them to make this amount.)  
2 egg yolks  
Zest from 4-5 key limes (or 1-2 regular or Persian limes)

### Ingredients for the Whipped Cream \*:

8 oz. heavy cream (very cold)  
1 tbsp. vanilla  
3-4 tbsp. powdered sugar

### Ingredients for Cream Cheese Whipped Cream \*:

1 (8 oz. pkg.) cream cheese, softened, room temp.  
1 cup granulated sugar  
1/8 tsp. salt  
1 tsp. vanilla extract  
1½ cups heavy whipping cream

### Directions for Graham Cracker Crumb Crust:

Preheat oven to 350 degrees.

Pulse graham crackers in your food processor until they become crumbs (or buy crumbs). Add in sugar and butter and pulse until combined. Press crumbs onto your pie plate, across the bottom and up the sides. Bake for 6-8 minutes or until golden brown. Allow crust to cool completely.

### Directions for Filling:

Combine all filling ingredients in your mixing bowl and allow them to beat on med-high for 2 minutes. Scrape filling into your prepared and cooled pie crust. Bake for 15-20 minutes or until filling only wiggles a bit in the center when you gently shake the pan back & forth a bit. Don't allow pie to brown. Cool on your counter for at least 30 minutes, then place in the fridge for at least 3 hours.

**Directions for Plain Whipped Cream \*:**

In your mixing bowl, whip the cream on high until stiff peaks begin to form. Should be around 2-3 minutes at high speed. Watch it once 3 minutes have occurred so that the stiff peaks don't become butter. I usually reduce the speed at 2-2½ minutes and watch it. If the whipping cream is very cold, it will usually hit the stiff peak mark around 2-2½ minutes. All mixers differ though.

Add in vanilla and powdered sugar and whip until firm whipped cream happens.

Scrape into a pastry bag fitted with a decorative tip and when ready (an hour before serving or so), decorate your pie.

Sprinkle a little fresh lime zest over the top. Keep pie chilled until serving.

**Directions for Cream Cheese Whipped Cream \*:**

In a small bowl, beat whipping cream until stiff peaks form; set aside.

In a large bowl combine cream cheese, sugar, salt and vanilla. Beat until smooth, then using a spatula, gently fold in whipped cream until mixed. Keep cool until ready to pipe or spoon onto pie or cake.

**Notes:** Choose whichever type of Whipped Cream topping you prefer. Both are delicious! The Cream Cheese Whipped Cream is a bit heavier but more stabilized. The Plain Whipped Cream is lighter and probably a bit more suited for afternoon teas or something to serve earlier in the day.