Best Key Lime Pie



The Best Key Lime Pie recipe EVER! Tart and sweet and incredibly easy, this Key Lime Pie is sure to be a family favorite! A delicious graham cracker crust filled to the brim with an incredibly creamy filling that is just so quick to make! You won't be able to stop at just one slice!

Prep Time	Cook Time	Total Time
10 mins	17 mins	27 mins

★★★★★
4.92 from 45 votes

Course: Dessert Cuisine: American Keyword: key lime pie, pie
Servings: 10 servings Calories: 517kcal Author: Trish - Mom On Timeout

Ingredients

Graham cracker crust

- 1 1/2 cups graham cracker crumbs
- 1/3 cup granulated sugar
- 6 tbsp butter melted

Key Lime Filling

- 28 oz sweetened condensed milk
- 3/4 cup light sour cream
- 1 cup key lime juice or other citrus juice
- zest from 2 regular limes or 4 key limes

Whipped Cream Topping

- 1 cup heavy whipping cream
- 1/2 cup powdered sugar
- 1 tsp vanilla extract

Instructions

Graham cracker crust

1. Preheat oven to 375F.
2. Mix graham cracker crumbs, sugar, and butter in a small bowl. Press the crumb mixture into an 8" - 9.5" pie pan. Bake for 7 minutes. Cool for at least 30 minutes.

Key Lime Filling

1. Preheat oven to 350F
2. Whisk together sweetened condensed milk, sour cream, lime juice, and lime zest in a medium bowl. Pour into prepared graham cracker crust and bake for 10 minutes.
3. Let pie cool slightly before chilling. Chill for at least 3 hours.

Whipped Cream Topping

1. Beat heavy cream and sugar together in a mixer until stiff peaks form. Beat in vanilla. Spread or pipe the whipped cream on top of the cooled pie. Top with additional lime zest if desired.

Nutrition

Calories: 517kcal | Carbohydrates: 66g | Protein: 8g | Fat: 25g | Saturated Fat: 15g | Cholesterol: 81mg | Sodium: 262mg | Potassium: 359mg | Sugar: 58g | Vitamin A: 810IU | Vitamin C: 2.3mg | Calcium: 269mg | Iron: 0.7mg