

Tahitian Lime Pie

Crust:

- 1 1/2 cups graham cracker crumbs
- 1/3 cup brown sugar
- 4 T melted butter

Pie Filling:

- 2 - 14 oz cans sweetened condensed milk
- 1 cup plain Greek yogurt
- 2 t grated lime zest
- 3/4 fresh Tahitian lime juice (about 6 limes total)

For the pizzazz on the top:

- 1 cup heavy whipping cream
- 2 T powdered sugar
- grated lime zest
- 8 lime slices

Preheat your oven to 375 degrees. To make the crust, combine the graham cracker crumbs, brown sugar, and melted butter. I use a fork to blend it at first, then I just dig my hands in there and mix it like a kid would. While your hands are still a mess, press the crumb mixture into the bottom and up the sides of a deep dish 9" pie pan. I use my glass/ceramic pie pan for best results. Bake the crust by itself for about 10 minutes and let it cool off while you make the filling.

Drop the temp in your oven to 350 and use a large mixing bowl for the filling. Use a fork to combine the condensed milk, yogurt, lime zest (if you actually had the patience for that part) and the juice from the Tahitian limes. Using an old school hand juicer does the trick just fine. Here's a fun fact: Tahitian limes are just the regular limes you get at the grocery store...it just sounds fancy to use their actual name...

Pour the Tahitian lime mixture (see? It does sound fancy!) into the cooled graham cracker crust. Bake the pie for 15 minutes. You'll notice that the pie is almost "set." It will still jiggle around a little. Let the pie cool off on the counter for one half hour or so, then put it in the fridge until it is completely chilled. That usually takes 3 or 4 hours.

For the pizzazz on the top, beat the heavy whipping cream and powdered sugar together with an electric mixer (I can't imagine doing this by hand) until stiff peaks form. Decorate the pie with whipped cream, lime zest, lime slices...be creative (this is the fun part of baking!). Store the pie in the refrigerator. For the prettiest effect, slice the pie into individual slices and THEN decorate each slice before serving.

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