



## KEY LIMEY PIE

This is a no-brainer. You will get a lot of credit for being a great baker or cook when you serve this desert. Preparation time is 30 minutes at the most. I make two at a time. Somebody always wants to take one home.

### Ingredients

Two ready-made graham cracker crusts [save the lids]

One cup of fresh squeezed lime or lemon [no seeds] juice or a combination of the two.

Two 14 ounce cans of Eagle Brand sweetened condensed evaporated milk

As much Zest as you can get from limes

1 teaspoon of vanilla extract

4-6 drops of green food coloring

6 egg yolks [beaten]

One 8 ounce package of Philadelphia cream cheese softened to room temperature

One package of white or dark chocolate shavings [baking section of food store]

### Preparation

1. Place cream cheese into a mixing bowl and beat at medium speed until it starts to soften.
2. Slowly drizzle in lemon/lime juice while mixing until all lumps are gone.
3. Add egg yolks, lime zest, vanilla extract and Eagle Brand condensed milk and blend until smooth and all lumps are gone.
4. Mix in the food coloring until you like the color [lime juice is clear, not green]
5. Pour  $\frac{1}{2}$  of the mixture into each pie shell.
6. Cover with original plastic lids and refrigerate for an hour or longer.

### Serving

1. Just before serving sprinkle each chilled serving plate with chocolate shavings [white and/or dark chocolate].
2. Place 1/6 of a pie on each plate and top with a dollop of Cool Whip.

You can make this dessert early in the day and keep it cold until dessert time.

