



Key on the Caye Lime Tart

Crust Ingredients:

- 2 ½ cups of graham cracker crumbs
- ¾ cup (12 Tbsp) melted butter

Crust Instructions:

Either put grahams into a food processor and whirl to get small crumbs or put them in a plastic bag and roll with a rolling pin to get the same result. Add melted butter (texture should be like brown sugar - moist enough to hold together when pressed against the sides) and distribute evenly, then press crust into the bottom and up the sides halfway of a 8-9 inch cake pan. If you prefer a thinner crust, use less of the mix to press into the pan.

Bake at 300 for 15 minutes. Cool on a rack for 20 minutes. While crust is cooling, mix together the filling so it can sit on the counter waiting to go into the crust

Filling Ingredients:

- ½ cup + 1T fresh squeezed lime juice (about 4-5 limes)
- Grated rind of 2 medium sized limes (use a microplane grater-should get 2 Tbsp or more)
- 1-14 oz can sweetened condensed milk
- 4 large egg yolks

Filling Instructions:

Combine yolks and beat with a whisk for two minutes. Add the condensed milk and lime juice and rind and mix well. Allow to sit on the counter until the crust is ready to go back into the oven. (I just dump it all in at same time, adding more zest at the end on top)

After the crust has cooled to room temperature, carefully pour the filling (a little less than a quart) into the crust and return to the oven for 17-20 minutes. The pie should jiggle a bit when ready.

Remove to a wire rack and let cool one hour, then refrigerate for three hours or longer before serving.

Garnish with a dollop of fresh whipped cream and a few thin slices of lime. This is great with a cup of tea or coffee (including for breakfast!)