



## KEY LIME PIE

Makes one 9- or 10-inch pie

- 1 (9- or 10-inch) baked pastry shell or graham cracker crumb crust\*
- 6 egg yolks\*\*
- 2 (14-ounce) cans Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 (8-ounce) bottle ReaLime® Lime Juice from Concentrate
- 1 to 2 drops green food coloring, optional Whipped cream or whipped topping

Preheat oven to 350°. In large mixer bowl, beat egg yolks with sweetened condensed milk. Stir in ReaLime® brand and food coloring if desired. Pour into prepared pastry shell; bake 12 minutes. Cool. Chill. Top with whipped cream. Garnish as desired. Refrigerate leftovers.

\*If using frozen packaged pie shell or 6-ounce packaged graham cracker crumb pie crust, use 1 can Eagle® Brand Sweetened Condensed Milk, 3 egg yolks and ½ cup ReaLime® brand. Bake 8 minutes. Proceed as above.

\*\*Use only Grade A clean, uncracked eggs.