

# Key Lime Pie with a Pretzel Crust

## Crust

- 1 cup of finely ground salted pretzel crumbs
- 3 Tbsp. sugar
- 7 Tbsp. butter, melted

## Filling

- 4 large egg yolks
- 2 - 14 oz. cans of sweetened condensed milk
- $\frac{3}{4}$  cup bottled Key Lime juice
- Zest of 1 Persian lime
- Juice of one Persian lime

**Method:** Preheat oven to 350 degrees. Spray a 9" pie plate. Crush pretzels until fine in food processor, about 30 seconds. Add the sugar and melted butter. Press the crust ingredients evenly into the bottom and sides of the pie plate. (I use a glass) Bake the crust for 8 – 10 minutes. It will look about the same, but will firm-up. Cool on cooling rack. Prepare the filling by first whisking together the egg yolks and sweetened condensed milk. Add the lime juice and zest.....it will firm-up almost immediately. Pour into the cooled crust and smooth with a spatula. Bake the pie for 28 – 32 minutes, until the filling is set with a small spot in the middle still soft looking. Cool for several hours or over-night before serving. If refrigerating, be sure to bring to room temperature before cutting and attempting to remove from plate. Serve with a bit of slightly sweet whipped cream and/or a lime twist or wedge. Enjoy!

*We love Key Lime and feel this is the best one we've come across. The salty pretzel crust is perfect with the sweet-tangy filling. Also, it's easy!*