

## Key Lime and Blueberry Pie

### Ingredients

Key Lime Juice	980045	1 c
Limes, Zested	096208	2 ea
Egg Yolks	092114	8 ea
Sweetened Condensed Milk	291000	2 each (14oz cans)
Graham Cracker Crumbs	326302	2 ½ c
Granulated Sugar	380420	½ c
Ground Cinnamon	345206	1 tsp
Unsalted Butter, Melted	000112	12 oz
Blueberries	096107	6 each (½ pints)
Whipped Topping in Bag with Tip	190894	1 ea

### Preparation

1. For the filling, combine lime juice, zest and egg yolks. Whisk in condensed milk and set aside.
2. For the crust, combine graham crumbs, sugar, cinnamon and melted butter and mix until thoroughly combined.
3. Press crumb mixture into 2 9" pie tins to form crust. Bake for 15 minutes or until lightly browned. Let cool.
4. Divide filling between two shells until just filled. Dot each pie with blueberries on 1/2" centers. Do not overfill.
5. Bake pies at 325 F for about 13-15 minutes until center is just set. Remove from oven and let cool to room temp,
6. Portion each pie into 8 servings. Garnish with 1oz of piped whipped topping and plenty of remaining blueberries and lime slice.

#### NOTE:

This can be made in individual servings using pastry rings or individual pie tins. Individual servings can command a slightly higher menu

### Yields

2 Pies