

## Key Lime Tart

### Ingredients

10 graham crackers, finely ground to crumbs  
3 Tbsp sugar  
Big pinch of fine salt  
5 Tbsp unsalted butter, melted

finely grated lime zest from 2 large limes  
3 large egg yolks, room temperature  
1 14 oz can condensed milk  
½ - ⅔ c fresh key lime juice

### Directions

Preheat oven to 350 degrees.

For crust: Combine crumbs, sugar and salt, then add melted butter and stir until evenly coated. Coat a 10-in fluted tart pan with removable bottom with baking spray and line with parchment paper, then spray once more. Press crumbs into the bottom and up the sides of pan, using a large measuring cup. Bake on a baking sheet for 9-10 minutes. Remove to a cooling rack.

For filling: With an electric mixer, beat zest with egg yolks for 3 minutes, add condensed milk for 3 minutes more, then add juice until combined. Pour into crust and bake for 10 minutes, until just set. Chill pie before serving. If desired, garnish with whipped cream and additional lime zest. Serves 10

*cooking with care*

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