



## Key Lime Pie

Everybody's Sweet- Tart favorite Pie

### Pie Crust

- 1 sleeve graham crackers
- $\frac{1}{2}$  cup chopped toasted pecans
- 1 Tablespoon granulated sugar
- 5 tablespoons butter, melted
- 1 teaspoon Cookie Nip

Crush graham crackers and nuts in a blender. Mix in sugar, butter, and Cookie Nip. Press into the bottom of a glass pie dish. Bake the crust on 350 for 8 minutes. Leave the oven on.

### Filling

- 2 14 oz. cans sweetened condensed milk
- $\frac{3}{4}$  cup key lime juice
- 4 egg yolks

Whisk together ingredients and pour into warm crust. Bake for 15-20 minutes until only slightly jiggly in the center. Remove from oven and allow to cool completely. Cover and refrigerate for a hour or over night before serving. Garnish with lime curls or graham cracker crumbs. Top with whipped cream.

Thanks to my helper, Teagan, for teaching me how to make this dessert favorite.

♥ ♥ ♥ Cookie Nip is available on Amazon and at [cookie nip.com](http://cookie nip.com) ♥ ♥ ♥

The Cookie School is hosting free classes for kids every Monday and Thursday at 1:00 p.m. via Facebook live on The Cookie School Facebook page.