



Baked Keylime Pie



Servings: 8-10

Ingredients:

- 800g can sweetened condensed milk
- 8 egg yolks
- 200ml lime juice
- Whipped cream for garnish
- 400g plain flour
- 200g butter
- 6 tbsp water

**Method:**

1. Rub flour and butter together to form a sandy texture, add the water and mix gently to form a short crust pastry. Roll out and place in a 9-inch dish ready for baking. Stab airholes into the bottom of the pastry dough several times and bake for 5 minutes (baking blind) at 325°F.
2. In a medium sized bowl, mix together the condensed milk and egg yolks until well blended and then slowly stir in the lime juice until fully blended in.
3. Pour the mix into the pie crust and bake for a further 10 minutes.
4. Allow to cool at room temperature, then portion and top with some whipped cream.

Allergens:

1. Biscuits
2. Butter
3. Cream cheese
4. Creme fraiche
5. Eggs