

NO BAKE KEY LIME PIE



INGREDIENTS

- ¼ cup sugar
- 1 T. lime zest
- 8 oz. cream cheese
- 14 oz. sweetened condensed milk
- 1 pkg. instant vanilla pudding
- 1 cup lime juice (about 6 limes)
- 1¼ t. gelatin
- 1 t. vanilla

DIRECTIONS

- Process together sugar and lime zest. Add cream cheese and process for 30 seconds.
- Mix in condensed milk and vanilla pudding.
- In separate small bowl combine gelatin and a few T. juice. Microwave for 15 seconds to dissolve.
- Add all ingredients together and mix well.
- Pour into prepared graham cracker crust and refrigerate for 3 hours.

HOME MADE GRAHAM CRACKER CRUST

- 8 large graham crackers
- 2 T. sugar
- 5 T. melted butter

Process crackers and sugar together into crumbs. Process in melted butter.
Press into 9" round pie pan.

Tip: Use the bottom of a measuring cup to spread evenly.