

Recipe: Kiwi Lime Pie



Ingredients:

1 Cup graham cracker crumbs
3 Tbsps. butter, melted
1 14oz. can sweetened condensed milk
4 egg yolks

1/3 Cup Nellie and Joe's™ Key Lime Juice
Anna's Ginger Thins Cookies
1 kiwi, peeled and sliced

Directions:

Heat the oven to 350 degrees. Mix the graham cracker crumbs and butter in a bowl. Firmly press the crumbs against the bottom and sides of a 9-inch pie pan. Bake for 5 minutes.

In another bowl, stir the sweetened condensed milk, egg yolks and lime juice until well mixed. Pour the mixture into the crust and bake for 15 minutes or until an inserted knife comes out clean.

Once the pie cools, push cookie wafers into the filling along the edge. Top with kiwi slices arranged to resemble a shamrock. Serves 8. Recipe from Family Fun Magazine.

