



# Key Lime Pie Bars



Prep Time: 20 min | Cook Time: 30 min | Total Time: 1 hour | Servings: 9

## Ingredients

1 TBS lime zest (about 3-4 limes)

1/2 cup key lime juice

4 oz cream cheese

1-14oz can sweetened condensed milk

3 egg yolks

2 cups finely crumbled graham crackers

2 TBS sugar

1/2 cup melted butter

## Directions

Preheat oven to 325°

Line 8x8 (or 9x9) pan with foil, lightly greased.

Mix crumbs, sugar & butter in a bowl. Press into pan for crust. Bake 10 minutes.

Beat cream cheese until softened. Beat condensed milk until smooth.

Mix in egg yolks, 1 at a time. Stir in zest and juice (reserve a little extra zest for garnish).

Pour over crust and bake 30-35 minutes (until the top looks just set).

Use a sharp knife to trace edges. Cool completely (chill in refrigerator 2 hours).

Cut into squares. Top with whipped cream (recipe on back) and lime zest.

## Whipped Cream

1 cup cold heavy cream

1 TBS powdered sugar

1 tsp vanilla extract

Whip cream until soft peaks form. Add vanilla and sugar. Beat until stiff peaks form.

\*Do not over beat, cream will become lumpy. Serve immediately.

\*whipped cream will keep up to three days in a sealed container in the refrigerator.