

# “The twist is in the topping”

Food editor Kim Sunée reveals the secret to her favorite Key lime pie

## Key Lime Pie

You can substitute the more widely available Persian limes for Key limes but avoid the bottled juice. Instead of the usual meringue or whipped cream topping, I prefer sweetened crème fraîche and a last-minute squeeze of fresh lime.

**MAKES:** 10 servings **PREP:** 10 minutes **BAKE:** 33 minutes **STAND:** 15 minutes **CHILL:** 4 hours

1¼ cups graham cracker crumbs  
2 tablespoons granulated sugar  
4 tablespoons butter, melted  
2 (14-ounce) cans sweetened condensed milk  
1¼ cups Key lime juice  
2 large eggs, lightly beaten  
½ cup crème fraîche or sour cream  
2 tablespoons powdered sugar  
Garnishes: grated lime zest and lime slices

- 1.** Preheat oven to 325°. Mix graham cracker crumbs, granulated sugar, and butter with hands; press firmly into a 10-inch pie plate. Bake at 325° for 15 minutes or until lightly browned. Remove and let stand 15 minutes.
- 2.** Whisk together condensed milk, lime juice, and eggs until well blended. Pour into crust, and bake at 325° for 18 to 20 minutes or until set. Chill at least 4 hours.
- 3.** Combine crème fraîche and powdered sugar. Spread evenly over pie, and garnish, if desired.

**Macadamia Key Lime Pie:** Substitute ¼ cup chopped dry roasted macadamia nuts for ¼ cup graham cracker crumbs, and add to 1 cup crumbs. Proceed as directed. Sprinkle additional ¼ cup chopped dry roasted macadamia nuts evenly over topping. ■

