



DID YOU KNOW?

A true key lime pie is actually pale yellow in color rather than the bright green color we more commonly see!

DID YOU KNOW?

Citrus fruits are a good source of vitamin C

DID YOU KNOW?

- The key lime pie is a staple dessert in the Florida Keys. Although everyone may have their own unique recipe, the traditional key lime pie filling contains key lime juice, sweetened condensed milk, and egg yolks. This dessert is so popular in Florida, especially the Keys, that it was declared the official Florida state pie in 2006.

MINI KEY LIME PIE

Serving Size: 12 cups, 1 per student

Ingredients to buy:

Crust

- 1/2 box graham crackers (NUT FREE & SESAME FREE)
- 4 tbsp. unsalted butter, melted

Filling:

- 12 oz cream cheese, room temperature
- 2 key limes: zest and 3 tbsp juice
- 1 1/2 cup whipping cream
- Graham cracker crumbs for garnish
- 1/3 cup and 1 tbsp sugar
- 1 tsp. vanilla extract
- 12 cups for serving
- 6 small ziplock bags

PREP BEFORE CLASS:

- Tip: Set oven to a low temperature; place butter and cream cheese in two separate bowls to soften on top of the oven. If using metal bowls, place inside oven.
- Wash limes.

Directions:

Crust:

1. Divide graham crackers evenly between ziplock bags and have students crush them. Add crumbs into bowl, and spoon 1 tbsp crumbs into each student's cup. Add 1 tsp melted butter. Have students mix well and set aside.

Filling:

1. Have students zest two limes and then juice the limes into bowl.
2. Add 1 cup whipping cream, vanilla extract and 1 tbsp. of sugar to the food processor and blend until whipped.
3. Have students take turns measuring and mixing together cream cheese, 1/3 cup sugar, 3 tbsp. lime juice, and zest until well combined. If the mixture is too lumpy, blend in the food processor until smooth.
4. Fold in 1/2 cup of whipping cream into the cream cheese mixture. Save the rest for garnish.

Assembly:

1. Press down graham cracker and butter mixture to form a crust. Spoon cream cheese mixture on top of graham cracker crust.
2. Garnish with extra graham cracker crumbs and whipped cream. Enjoy!

