



**ZEKE LIFE**

## **Key Lime Pie**

### **What You Need:**

- 4 eggs
- 1 can sweetened condensed milk
- ½ c. lime juice (key lime if possible)
- For topping:
  - 6 T. sugar
  - ½ tsp. cream of tartar

### **Steps:**

1. Preheat oven to 325°.
2. Beat 4 egg yolks, condensed milk and lime juice until thick, and pour into pie shell.
3. Bake for 15 minutes.
4. Meanwhile make the meringue by beating 4 egg whites, sugar and cream of tartar until stiff and forms peak.
5. Increase oven temperature to 350°, and add topping to pie, bake until topping is golden brown (around ~15 more minutes).
6. Cool on wire rack for 1 hour, and chill for 3 – 6 hours before serving.

### **Estimated Time:**

60 minutes, plus 3 – 6 hours to chill.

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