

Breaking Bread

with the
Williams Family...
Ingrid's Recipes



Key Lime Pie

Ingredients:

- 1 1/4 cups graham cracker crumbs
- 1/2 cup firmly packed light brown sugar
- 1/3 cup butter, melted
- 1/4 cup shredded sweetened coconut
- 2 (14 oz.) cans sweetened condensed milk
- 1 cup fresh Key lime juice
- 2 egg whites
- 1/4 teaspoon cream of tartar
- 2 tablespoons sugar

1. Combine first 4 ingredients. Press crumb mixture into 9 inch pie plate.
2. Bake at 350° for 10 minutes. Cool.
3. Stir together condensed milk and lime juice until blended. Pour into crust.
4. Beat egg whites and cream of tartar at high speed with an electric mixer until foamy. Add sugar 1 tablespoon at a time, beating until soft peaks form and sugar dissolves (2 to 4 minutes).
5. Spread meringue over filling.
6. Bake at 325° for 25 to 28 minutes. Chill 8 hours.