

# CopyCat Bonefish Grill Key Lime Pie

## Ingredients

1 1/2 cups graham cracker crumbs  
6 tbsp unsalted butter, melted  
1/4 cup sugar  
1 can sweetened condensed milk  
4 egg yolks  
1/2 cup key lime juice  
1 tbsp lime zest  
Whipped cream and lime wedges, for serving

## Directions

Preheat oven to 350°F.

Mix graham cracker crumbs, melted butter, and sugar. Press into a 9-inch pie dish.

Bake crust for 8-10 minutes or until golden.

In a separate bowl, whisk egg yolks and condensed milk. Add in key lime juice and zest. Mix well.

Pour mixture over the crust and bake for another 10-12 minutes, until set.

Chill for at least 2 hours or overnight.

Serve with whipped cream and lime wedges.