

CopyCat Bonfish 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.