

CopyCat Hooters Key Lime Pie

Ingredients

1 1/2 cups graham cracker crumbs
1/4 cup granulated sugar
1/2 cup unsalted butter, melted
3 egg yolks
1 can (14 oz) sweetened condensed milk
1/2 cup fresh lime juice
1 tbsp lime zest
Whipped cream, for serving

Directions

Preheat oven to 350°F.

In a bowl, mix graham cracker crumbs, sugar, and melted butter. Press evenly into a 9-inch pie dish.

Bake crust for 10-12 minutes until lightly golden. Let cool.

In a separate bowl, whisk egg yolks together until light and fluffy.

Add condensed milk, lime juice, and lime zest to the bowl and whisk until fully combined.

Pour mixture into cooled pie crust and bake for 15 minutes. Do not overcook.

Let the pie cool for 15 minutes before placing it in the fridge to chill for at least 4 hours or overnight.

Slice and serve with whipped cream.