

# CopyCat Longhorn Steakhouse Key Lime Pie

## Ingredients

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

## Directions

Preheat oven to 350°F.

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

In a separate bowl, whisk egg yolks for 2-3 minutes or until light yellow in color.

Add sweetened condensed milk, lime zest, and lime juice to the egg yolk mixture. Whisk until fully combined.

Pour mixture into the prepared crust.

Bake for 18-20 minutes or until the filling is set.

Let the pie cool completely before refrigerating for at least 2 hours.

Top with whipped cream before serving.