

CopyCat O'Charley's Key Lime Pie

Ingredients

1 1/2 cups graham cracker crumbs
1/3 cup sugar
6 tbsp unsalted butter, melted
14 oz can sweetened condensed milk
4 egg yolks
1/2 cup key lime juice
1 tsp grated lime zest
1 cup heavy cream
1 tbsp powdered sugar

Directions

Preheat the oven to 350°F.

In a bowl, mix graham cracker crumbs, sugar, and melted butter.

Press the mixture onto the bottom and up the sides of a 9-inch pie plate.

Bake for about 10 minutes until lightly browned.

In another bowl, whisk together sweetened condensed milk, egg yolks, key lime juice, and lime zest.

Pour the mixture into the crust.

Bake for about 15 minutes until set.

Let cool for 10 minutes and then chill in the refrigerator for at least an hour.

In a chilled bowl, beat heavy cream and powdered sugar until stiff peaks form.

Spread over the cooled pie and serve.