

Upside Down Key Lime Pies

DESSERT



Ingredients

- 3 large egg yolks
- 2/3 cup (160ml) key lime juice*
- one 14 ounce can full-fat sweetened condensed milk
- 1 teaspoon lime zest
- hot water for water bath

Crust

- 2 full sheet graham crackers*
- 1 Tablespoon (14g) unsalted butter
- 1 teaspoon packed light or dark brown sugar

Optional Toppings

Whipped cream or meringue (see recipe note), lime slices, chopped macadamia nuts or pecans, raspberries, edible florals



Directions

1. **Preheat oven to 350°F (177°C).** Lightly grease four 6-ounce ramekins and place them in a 9-inch baking pan or small casserole dish.
2. **Make the Filling:** Beat egg yolks on medium-high until pale (3-4 minutes). Mix in lime juice, sweetened condensed milk, and lime zest. Divide evenly into ramekins.
3. **Water Bath:** Carefully pour hot water into the pan around the ramekins, about halfway up the sides. If easier, place the pan in the oven first, then add water.
4. **Bake:** Bake for 17-20 minutes until the tops are mostly set with a slight jiggle in the center (or until an internal temp of 160°F/71°C). Remove ramekins from the water bath and cool for 1 hour at room temp, then chill for 1 hour.
5. **Make the Crust:** Crush graham crackers. Toast crumbs with butter and brown sugar in a skillet over low-medium heat for 4 minutes. Let cool.
6. **Assemble & Serve:** Sprinkle crust over each pie. Top with whipped cream, meringue, or desired topping. Refrigerate leftovers for up to 3 days.