

DINNERLY



Key Lime Pie with Meringue

 4h  2 Servings

Sing it with us... When the moon hits your eye like a big key lime pie, that's amore! Keep singing while you whip your meringue to stiff peaks—we hear it tastes best when you do—then swoop and swirl it all over the pie. Underneath those perfect golden peaks you'll find a luxe lime custard and crisp graham cracker crust. We've got you covered! (Serves 8)

WHAT WE SEND

- 5 limes
- 14 oz condensed milk ⁷
- 2 (1 oz) sour cream ⁷
- 2 (3 oz) graham cracker crumbs ¹
- 5 oz granulated sugar
- ¼ oz cornstarch

WHAT YOU NEED

- 4 large eggs ³
- butter ⁷
- kosher salt
- vanilla extract

TOOLS

- 9-inch tart pan or pie dish
- rimmed baking sheet
- stand mixer with whisk attachment (or handheld electric mixer)

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 460kcal, Fat 18g, Carbs 66g, Protein 9g



1. Prep ingredients

Preheat oven to 325°F with a rack in the center.

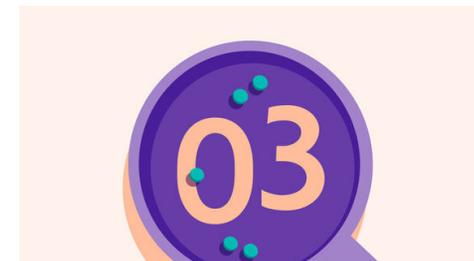
Finely grate **4 teaspoons lime zest**; squeeze **¾ cup lime juice** into a measuring cup. Thinly slice any remaining lime for garnish. Separate **4 large eggs**; add **egg yolks** to a medium bowl, reserve **egg whites** for step 5.

Add **6 tablespoons butter** to a separate bowl and microwave until melted.



2. Prep filling

To bowl with **egg yolks**, add **lime zest**, **lime juice**, **condensed milk**, **sour cream**, and a **pinch of salt**; whisk until smooth. Set aside to thicken.



3. Bake crust

To bowl with **melted butter**, add **graham cracker crumbs**, **¼ cup sugar**, and **½ teaspoon salt**. Stir to combine. Evenly press into bottom and up sides of a 9-inch tart pan or pie dish. Place on a rimmed baking sheet.

Bake **crust** on center oven rack until lightly browned and fragrant, about 15 minutes.



4. Bake pie & start meringue

Remove **crust** from oven and cool for 10 minutes. Pour **filling** into crust; bake until filling is just set, 7 minutes.

Meanwhile, in a small saucepan, bring **cornstarch** and **¾ cup water** to a simmer over medium-high heat. Cook, whisking occasionally, until thickened and translucent, 1–2 minutes. Remove from heat and cool slightly.



5. Whip meringue

In a stand mixer with a whisk attachment, whip **reserved egg whites**, **1 teaspoon vanilla**, and a **pinch of salt** on medium-low until foamy, about 1 minute. Increase speed to medium; add **remaining sugar**, 1 tablespoon at a time. Whip until sugar is dissolved and soft peaks form, 3–5 minutes. Add **cornstarch mixture** 1 tablespoon at a time and whip until stiff peaks form, 2–3 minutes.



6. Finish & serve

Dollop **meringue** around inner edge of **key lime pie**, then fill in center with remaining meringue. Using the back of a spoon, create swirls and peaks.

Bake **key lime pie** until meringue is light golden brown, about 20 minutes. Cool to room temperature, then refrigerate until chilled. Garnish with **lime slices**. Enjoy!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

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