



Hoosier Key Lime Pie

with Shortbread Cookie Crust



1h



2 Servings

Hoosier pie is the official state pie of Indiana, and our tastebuds understand why. It's a smooth and delightfully sweet slice. The base contains sugar, dairy, and flour—similar to custard pie, but without any eggs. We take it to the next level for this version, adding Key lime juice and swapping milk for cream cheese and mascarpone. The result is an ultra-creamy filling for buttery homemade shortbread crust.

What we send

- 3 (1 oz) cream cheese ¹
- 3 oz mascarpone ¹
- 2½ oz confectioners' sugar
- 2 (5 oz) all-purpose flour ²
- 1 bag Key limes
- 5 oz granulated sugar

What you need

- 6 Tbsp butter ¹
- kosher salt

Tools

- small skillet
- 8-inch (or 9-inch) pie dish or tart pan
- rimmed baking sheet

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 380kcal, Fat 14g, Carbs 60g, Protein 4g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. In a small skillet, melt **6 tablespoons butter** over medium heat.

Remove **cream cheese** and **mascarpone** from refrigerator to soften at room temperature until step 4.



4. Make Key lime custard

While **shortbread crust** cools, squeeze **¼ cup key lime juice** into a large bowl. (Save remaining limes for step 6.)

To bowl with lime juice, add **softened mascarpone and cream cheese, granulated sugar, ¼ cup flour**, and **½ teaspoon salt**. Whisk until smooth. Gradually whisk in **¾ cup water**; whisk until just combined. (Careful not to over whisk, it will cause air bubbles on top.)



2. Make shortbread crust

In a medium bowl, whisk **confectioners' sugar, 1 cup flour**, and **a pinch of salt**.

Add **melted butter** and stir with a fork until it resembles sand (it should clump like crumb topping when pinched).



5. Bake Pie

Place **par-baked shortbread crust** on a rimmed baking sheet. Fill crust with **Key lime custard**. Bake on center oven rack until filling is just set in the center, 30-35 minutes (it's ok if it's still a bit jiggly in the center).

Cool to room temperature, then cover and chill in the refrigerator for at least 2 hours.



3. Bake shortbread crust

Evenly press **shortbread crumbs** into bottom and up sides of an 8- or 9-inch pie dish (not deep dish) or tart pan. Use a fork to poke crust all over bottom and sides.

Bake on center oven rack until sides and bottom are lightly golden brown, 20-25 minutes (watch closely as ovens vary). Allow to cool completely, 20-30 minutes.



6. Finish & serve

Slice **2-3 limes** into thin rounds. Garnish **pie** with **lime slices** and serve. Enjoy!