



My Famous Zesty Key Lime Pie

I have been making this key lime pie for so many years. I love that the tart lime flavour is met with the perfect amount of sweetness. It is encased in a sweet biscuit base crust and the taste is honestly superb! It will easily be a hit when it's time for dessert.

Makes: 1 x 23cm pie | **Prep time:** 30 minutes | **Chill time:** 2–3 hours, or overnight | **Baking time:** 35 minutes

For the biscuit base
190g gluten-free digestive biscuits (I like the ones from the brand Schär)
¼ tsp xanthan gum
2 Tbsp white or brown sugar
50ml melted butter

For the filling
3 large egg yolks
1 Tbsp finely grated lime zest
1 x 385g can sweetened condensed milk
120ml lime juice
1 tsp vanilla extract

For the topping
125ml whipping cream
1 Tbsp finely grated lime zest
1 lime, sliced, to decorate

Preheat the oven to 175°C. Lightly grease a 23cm round pie dish with nonstick spray and set aside.

To make the **biscuit base**, add the digestive biscuits, xanthan gum and sugar to the bowl of a food processor, and blitz until the biscuits take on a sandy texture. Add the melted butter and blitz again. If you don't have a food processor, add the biscuits and xanthan gum to a Ziploc bag. Use a rolling pin to crush the biscuits before adding them to a bowl along with the butter, and mixing well.

Add the mixture to the prepared pie dish and press down firmly into the base and up the sides of the dish. You can use the bottom of a glass to make sure the mixture is packed tightly enough. Bake for 8–10 minutes, or until lightly browned and fragrant. Remove the base from the oven and set aside to cool, then reduce the oven's temperature to 160°C.

To make the **filling**, add the egg yolks and lime zest to the bowl of a stand mixer fitted with the whisk attachment. Beat on high for about 4 minutes. You can also add the ingredients to a bowl and use an electric whisk to achieve the same result. Stop whisking and add the condensed milk. Whisk for 3–4 minutes, then add the lime juice and vanilla extract. Whisk again for about 2 minutes until combined, scraping down the sides of the bowl as you go.

Pour the filling through a mesh strainer to remove any lumps. Then, pour the strained filling into the pie dish. Bake for 25 minutes, until the edges are set and the centre is still slightly jiggly. Remove from the oven and let it cool to room temperature before transferring to the fridge. Allow to set in the fridge for at least 2–3 hours, or overnight.

To make the **topping**, whisk the whipping cream to stiff peaks on high speed for 5–8 minutes. Dollop the whipped cream over the chilled pie (use the back of a spoon to smooth it out, if you like). Sprinkle over the grated lime zest and decorate with lime slices.

NOTES AND TIPS

Can I use lemon juice if I don't have limes?
Recipes are meant to be stress-free, so of course you can! It won't affect the outcome, apart from the taste, which will obviously be more lemony.

Storage.
The key lime pie will keep for up to 5 days in the fridge. Make sure to cover it well with cling wrap.