

Key Lime Pie

This recipe is a new addition to my Cookbook. It has become a favorite of the family.

4 eggs, separated

1 can (14 oz.) sweetened condensed milk

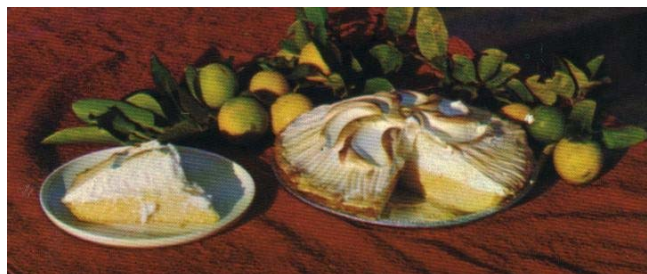
1/2 cup lime juice

1/2 tsp. cream of tartar

6 Tb. sugar

1/2 tsp. vanilla

1 pastry shell (9 inches), baked



In a mixing bowl, beat 4 egg yolks until well blended.

Add the milk and lime juice; beat until thick.

In another bowl beat 1 egg white until stiff; fold into egg yolk mixture.

Pour into baked pie shell.

Beat the remaining 3 egg whites and cream of tartar at high speed of electric mixer.

When soft peaks form; beat in sugar, 1 Tablespoon at a time, until sugar is dissolved and stiff peaks form. Beat in vanilla.

Spread meringue over filling, covering completely and sealing to edge of pie.

Bake in 375 degree oven for 10 to 15 minutes or until meringue is lightly brown.

Cool and serve.

Yield: 6 to 8 servings.

NOTE: Even though Lime visualizes the color green, the pie is yellow. Green food coloring can be added to the filling.