

Key Lime Pie

Makes 1 pie

Ingredients:

1 pie crust, homemade or store-bought

Filling:

1 cup sugar

3 Tablespoons cornstarch

1 cup heavy whipping cream

1/3 cup fresh lime juice

1 tablespoon finely grated lime zest

¼ cup unsalted butter

1 cup (8 ounces) sour cream

Topping:

1 cup heavy whipping cream

¼ cup sugar

2 teaspoons vanilla extract

¾ cup sour cream

Instructions:

1. Preheat oven to 425° F. Make pie crust according to recipe instructions and fit into a standard 9- or 10-inch pie plate. Using the tines of a fork, prick the bottom and sides of the crust so it doesn't bubble when baking. (I like to use a disposable pie plate, fitted inside the crust, to hold the crust in place while baking for the first 8-10 minutes.) Bake crust for 12-14 minutes or until golden brown.
2. In a saucepan, combine the sugar and cornstarch. Stir in heavy cream, lime juice, lime zest and butter. Bring to a boil over medium-high heat, stirring frequently. Reduce heat and simmer for 10 minutes, until mixture is thick. Cool to room temperature. Fold in sour cream. Spread into baked crust.
3. For topping, in a small mixing bowl, beat whipping cream for 2 minutes on high. Add sugar and vanilla; beat again until firm. Fold in sour cream. Spread over filling. Refrigerate for 4 hours before serving.