

Marie Saba

*from my kitchen to yours*

## My Mom's Key Lime Pie

*Serves 8*

### Ingredients:

- 1 9-inch pie crust, cooked and cooled
- 3 Tablespoons (27 g) corn starch
- 1 cup (250 ml) heavy whipping cream
- 1 cup (222 g) sugar
- 1/3 cup (75 ml) fresh lime juice
- 1 Tablespoon (2 g) freshly grated lime zest
- 1/4 cup (57 g) unsalted butter
- 1 cup (227 g) sour cream

### For Topping:

- 1 cup (250 ml) chilled heavy whipping cream
- 1/4 cup (48 g) sugar
- 2 teaspoons (6 g) vanilla extract
- 3/4 cup (170 g) sour cream

**For Garnish:** Thin slice of lime, twisted

### Instructions:

1. In a medium saucepan, whisk together corn starch and heavy cream until completely smooth. Add sugar and whisk again. Add lime juice and lime zest and whisk again. Add butter and bring mixture to boil over medium-high heat, stirring frequently. Boil for about 1 minute, stirring constantly. Reduce heat to medium-low and simmer for 5 minutes, stirring frequently, until mixture is thick.
2. For topping, in a small bowl, beat whipping cream for 2 minutes on high. Add sugar and vanilla; beat again until firm. Fold in sour cream.
3. Pour lime filling into fully-cooked, fully-cooled pie crust. Spread whipped cream topping over lime filing. Cover carefully with plastic wrap or a cake dome, and refrigerate 4 hours before serving. Garnish with a thin slice of lime, if desired.



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**Notes:**

**Make-Ahead Tip:** The filling can be made two days ahead. Cool lime filling to room temp, fold in sour cream, and store in air-tight container in the refrigerator.

**Make-Ahead Tip:** The whipped cream topping can be made one day ahead. Store in air-tight container in the refrigerator.

**Make-Ahead Tip:** Crust can be cooked and cooled up to 1 day ahead. Cover tightly with plastic wrap to prevent it from getting stale.

**Make-Ahead Tip:** The entire pie can be made and assembled up to 24 hours in advance. Carefully cover with plastic wrap or a cake dome and store in the refrigerator.