



Sugar Apple

Posts From The Caribbean

Key Lime Pie

You'll have 3 egg whites left over after you make the filling. You can make a mini Pavlova or, if you like a meringue topping on your key lime pie, omit the mango and beat the extra whites until they hold stiff peaks. Beat in a little sugar and top the pie with the meringue before baking. Make sure to spread the meringue right to the crust so that it doesn't shrink. Bake the pie until the meringue is nicely browned, about 15 minutes.

Crust

10 graham crackers
1/2 cup grated coconut
1/4 cup sugar
1 stick butter, melted

Filling

4 egg yolks
1 14-ounce (395 grams) can of sweetened condensed milk
1/2 cup key lime juice
1 tablespoon dark rum
1 egg white

1 mango, sliced (for garnish)
Whipped cream for serving

Preheat the oven to 350° and butter a 9-inch pie plate.

Make the crust: Crush the graham crackers to crumbs. I put them in a heavy-duty ziploc bag and pound them with my meat mallet. You can grind them in a food processor but don't pulverize them to dust. A little texture adds interest. Add the coconut and sugar and mix to combine well. Pour the melted butter over the crumb mixture and mix well so that all the crumbs are coated with a little butter. Press the crumbs into a lightly buttered 9-inch pie plate. I used a fluted tin with a removable bottom because I like the way it looks when unmolded. You can use a glass, ceramic or tin pie plate or one of those quiche pans with the removable bottoms. Bake the crust at 350° for 8 minutes, then let it cool to room temperature.

Make the filling: Beat the egg yolks in a medium bowl until they're light and a little fluffy, about 5 minutes. Beat in the sweetened condensed milk and then stir in the lime juice and rum. Beat the egg white in a clean bowl until the white forms stiff peaks. Use a clean, dry whisk or beaters or the egg whites won't whip properly. Use a spatula to gently fold the egg whites into the lime/yolk/milk mixture. Pour the filling into the cooled crust and bake at 350° for 10 minutes.

Let the pie cool to room temperature and then decorate with the sliced mango. I'm not much of a garnisher but a twist of lime on top is a nice touch and lets everyone know what kind of pie they're about to enjoy. Refrigerate the pie until serving time. Serve each slice with a dollop of whipped cream.

<http://www.abigailblake.com/sugarapple>

from the article *When Life Gives You Limes* posted on March 26, 2010