

Easy Key Lime Pie

A big thanks to Eileen of S/V Flying Cloud! Not only did she make this for John as a recovery incentive after surgery in Santa Rosalia, she gave us the recipe. It's No Fail. Someday I'll try it with other ingredients such as lemon, orange, berries?

Ingredients:

1 pre-baked pie crust (see Patch Pie Crust or use your own)

3 lg. Eggs

1 can (14oz) sweetened condensed milk

1 tsp grated lime or lemon peel

½ c key lime juice (or 4 U.S. limes, 5-6 small Mexican limes)

1 ½ c whipped cream or powdered sugar (for topping)

Heat oven to 350 degrees

Beat eggs, milk, lime peel and juice in medium bowl w/mixer on medium speed until well blended

Bake 30-35 minutes or until center is set

Cool on wire rack

Cover and refrigerate for at least 2 hours

Top with whipped cream

Store leftovers in fridge