

KEY LIME PIE

One 9-inch pie; 8 servings

If you do find the smaller Key limes, you may need as many as a dozen to yield $\frac{1}{2}$ cup of juice.

Prepare in a 9-inch pie pan:

Baked Flaky Pastry Crust, 866, or Crumb Crust,

868, made with graham crackers and baked

Position a rack in the center of the oven. Preheat the oven to 325°F.

892 JOY OF COOKING

Whisk together until well blended:

One 15-ounce can sweetened condensed whole,
low-fat, or skim milk

4 large egg yolks

$\frac{1}{2}$ cup strained fresh lime juice (3 to 4 limes)

3 to 4 teaspoons grated lime zest

3/20 The mixture will thicken as the milk reacts with the acidic citrus juice. Pour the filling into the pie crust. For a pie without a meringue topping, bake the pie until the center looks set but still quivery, like gelatin, when the pan is nudged, 15 to 17 minutes. Let cool completely on a rack, then refrigerate until cold or for up to 1 day. Shortly before serving, whip until thickened:

$\frac{3}{4}$ cup cold heavy cream

Add:

$\frac{1}{4}$ cup powdered sugar

Whip until stiff peaks form. Spread the whipped cream over the pie and serve.

For a pie with a meringue topping, let the unbaked pie stand at room temperature while you measure the ingredients (and prepare the cornstarch paste) for:

Soft Meringue Topping I or II, 1012

Bake the pie until the filling thickens just enough to support the topping, 5 to 7 minutes, but no longer. Meanwhile, finish the meringue. Spread a band of meringue around the edges of the filling, anchoring it to the crust at all points. Dollop the remaining meringue over the center and smooth the top. Bake for 20 minutes more. Let cool completely on a rack, then refrigerate until cold or for up to 1 day.

UNBAKED EGGLESS KEY LIME PIE

Prepare Key Lime Pie, above, with the crumb crust, omitting the egg yolks. Refrigerate for 4 hours to set the filling completely. Though soft, the filling is sliceable. Top with whipped cream.