

King-Sized Key Lime Pie

Stephanie Collins

Crust:

1 cup macadamia nuts, toasted
and chopped
3 $\frac{3}{4}$ cups graham cracker
crumbs (about 30 crackers)
1 tsp. sugar
1 cup (2 sticks) salted butter,
melted

Filling:

3 large egg yolks
1 $\frac{1}{2}$ cups freshly squeezed
lime juice (*I combine regular
limes and key limes*)
3 $\frac{1}{2}$ cups sweetened
condensed milk
1 Tbsp. high-quality light rum

Whipped Cream Topping:

2 cups cold heavy whipping
cream
 $\frac{1}{2}$ cup powdered sugar

Crust: Preheat oven to 300°. Coat a 10x2-inch tart pan with a removable bottom with cooking spray. Arrange macadamia nuts on a rimmed baking sheet in a single layer and toast them in the oven for 7 to 9 minutes, until golden brown. Remove from the oven, cool and coarsely chop. In a large bowl, stir together the graham cracker crumbs, sugar, butter and macadamia nuts. Press the dough evenly into the bottom and all the way up the sides of the tart pan. The crust should be between $\frac{1}{4}$ - and $\frac{1}{2}$ -inch thick throughout.

Filling: In a large bowl, whisk together the egg yolks, lime juice, sweetened condensed milk, and rum until thoroughly combined. Pour into the prepared crust and bake for 30 to 35 minutes until the crust is a light golden brown and the filling is partially set. Remove from oven and let cool, and then refrigerate the pie overnight so that it sets up thoroughly.

Whipped Cream Topping: Using an electric mixer fitted with a whisk attachment, beat the cream in a large bowl on high speed until soft peaks form. Add the powdered sugar and whip until stiff peaks form and the sugar is thoroughly blended.