

upclose & tasty

Key Lime Pie (in a jar)

Inspired by several trips to Sanibel Island, Florida

Ingredients: Crust

Graham cracker crumbs (about 18 crackers)

2 tablespoons sugar

Pinch of salt

3 tablespoons unsalted butter, melted (a little less than half a stick)

Ingredients: Pie Filling

1 - 14oz can sweetened condensed milk

2 teaspoons lime zest

1/2 cup fresh lime juice (about 5 limes)

Tip: *Roll the limes on a hard surface before juicing - it helps loosen the juices.*

Ingredients: Topping

Whipped cream

Lime zest for garnish

Graham cracker crumbs for garnish

4 - 8 ounce mason jars

Preparation

1. Preheat oven to 350 degrees.

2. Place graham crackers in a ziploc bag and smash until the crackers become fine crumbs.

3. Add crumbs, sugar and pinch of salt to a medium bowl and stir to combine.

4. Drizzle melted butter into the crumb mixture and stir with a fork until blended.

5. Spoon portions of the graham cracker crumb mixture evenly into 4 - 8 ounce mason jars.

Note: *Don't press the crumbs down into the jar or they will be hard to scoop up with the spoon.*

6. Add lime zest, lime juice and sweetened condensed milk to a bowl and stir to combine.

7. Divide the mixture evenly in each jar.

8. Bake on a baking sheet for 10 minutes.

9. Let cool at room temperature for about 30 minutes, then cover with lids and place in fridge for at least 3 hours, until fully chilled.

10. To serve, top with whipped cream, extra lime zest and graham cracker crumbs.

Enjoy!