Key Lime Pie

Recipe from the kitchen of Hershey's/Borden

Makes one 9- or 10-inch pie

Ingredients

- 1 (9- or 10-inch) baked pastry shell or graham cracker crumb crust
- 6 egg yolks
- 2 (14-ounce) cans Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 (8-ounce) bottle ReaLime Juice from Concentrate
- Yellow or green food coloring, optional
- Whipped cream or whipped topping, for serving

Instructions

1. Preheat oven to 325°F.
2. In a large mixer bowl, beat egg yolks with sweetened condensed milk, ReaLime brand, and food coloring, if desired.
3. Pour into prepared pastry shell; bake 40 minutes.
4. Cool. Chill.
5. Top with whipped cream. Garnish as desired.
6. Refrigerate leftovers.

**If using a frozen packaged pie shell or a 6-ounce packaged graham cracker crumb pie crust, use 1 can Eagle Brand Sweetened Condensed Milk, 3 egg yolks, and 1/2 cup ReaLime brand. Bake 30 minutes. Proceed as above.*

***Use only Grade A clean, uncracked eggs.*

KEY LIME PIE **HERSHEY'S/BORDEN**

1 9-or10-inch baked pastry shell or graham cracker crumb crust
6 egg yolks
2 14-ounce cans Eagle Sweetened Condensed Milk (NOT evaporated milk)
1 8-ounce bottle ReaLime Juice from Concentrate
Yellow or green food coloring, optional
Whipped cream or whipped topping

Preheat oven to 325 degrees. In large mixer bowl, beat egg yolks with sweetened condensed milk, ReaLime brand and food coloring, if desired. Pour into prepared pastry shell; bake 40 minutes. Cool. Chill. Top with whipped

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cream. Garnish as desired. Refrigerate left-overs.

*If using frozen packaged pie shell or 6-ounce packaged graham cracker crumb pie crust, use 1 can Eagle Brand Sweetened Condensed Milk, 3 egg yolks and ½ cup ReaLime brand. Bake 30 minutes Proceed as above.

**Use only Grade A clean, uncracked eggs.

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