



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY
FOR THE WELL-STOCKED KITCHEN

1675 Route 9 | Suite 108 | Clifton Park, NY 12065 | (518) 371-4450 | spoonandwhisk.com

Key Lime Pie with Whipped Coconut Cream

Makes one 9" pie

A true summer classic, tart and sweet Key Lime Pie is one of our favorite desserts! For our version, we've used a classic graham cracker crust filled with a surprisingly simple custard made of key lime juice, key lime zest, eggs, and sweetened condensed milk. The creamy, smooth filling is topped with a generous amount of whipped coconut cream to double down on the tropical flavors of this wonderful treat.

Pie Filling:

2 cans (14 oz each) sweetened condensed milk
7 large egg yolks, beaten
3/4 cup freshly squeezed key lime juice
1 tablespoon key lime zest

Coconut Whipped Cream:

1 cup cold whipping cream
1/3 cup coconut cream
1/4 cup powdered sugar
1 teaspoon vanilla extract

Toasted Coconut Graham Cracker Crust:

1 -1/4 cup graham cracker crumbs
2 tablespoons sweetened coconut flakes, toasted
2 tablespoons granulated sugar
1 tablespoon brown sugar
6 tablespoons butter, melted
Pinch of salt

Garnish:

Key lime zest, lime slices, and/or toasted coconut

Directions:

1. Prepare the key lime pie filling by whisking together the sweetened condensed milk, egg yolks, key lime juice, and key lime zest until smooth. Cover with plastic wrap and let the mixture rest and thicken at room temperature for about 20 minutes.
2. Meanwhile, preheat the oven to 325° F. In a food processor, pulse the graham crackers and toasted coconut flakes until they are ground into fine crumbs. Pour the crumb mixture into a medium bowl and stir in the sugar and salt until evenly incorporated. Add the butter and mix the ingredients until they are fully incorporated. The mixture will be slightly wet and sandy. Press the mixture into the bottom and sides of a greased pie pan. Bake in the preheated oven for 12 minutes. Remove and cool the pie crust slightly on a cooling rack.
3. Pour the filling into the warm crust and bake the pie until set, about 25-35 minutes, until pie is firm to the touch but the center is slightly jiggly (it will continue to set as it cools). Cool on a cooling rack for 1-2 hours and then refrigerate for an additional 2 hours or overnight.
4. Once the pie has chilled, prepare the coconut whipped cream. In a stand mixer with the whisk attachment, pour the cold whipping cream, coconut cream, powdered sugar, and vanilla extract into a chilled bowl, and beat on high until stiff peaks form, about 3 minutes. Top the key lime pie with the whipped cream, lime slices, lime zest, and toasted coconut. Serve immediately.