

Key lime pie



 180 min.  164 kcal
 SteviaSweet Granulated

Preparation

Preheat the oven to 175 °C.

Line the base of a spring form cake tin (Ø 24 cm) with baking paper.
Melt the butter. While it is melting, crumble the biscuits in a mixer.
Add to the melted butter and mix well. Spread the biscuit mix over the base of the tin and a little way up the sides and press down lightly.
Bake at 175 °C for about 8 minutes.

Beat the egg yolks lightly in a bowl. Add the condensed milk, lime zest, **SteviaSweet Crystal** and lime juice and mix until smooth. Spread the topping over the baked base and bake on the lowest shelf of the oven for another 15-20 minutes.

Remove from the oven. The pie should not be completely solid in the centre. Refrigerate for around 3 hours or overnight.

Before serving, decorate the pie with whipped cream, lime zest and lime wedges.

Ingredients for 16 servings

Base

200 g	low suger digestive biscuits
75 g	melted butter

Filling

4	egg yolks
400 g	unsweetened condensed milk
50 g	SteviaSweet Crystal
75 g	lime juice
	zest of 2 limes

To serve

	100 ml cream
	lime wedges
	lime zest

Nutritional information per portion

164	kcal
690	kJ
4	g Protein
10	g Carbohydrates
12	g Fat