

## *Key Lime Pie with Grand Marnier Whipped Cream*

### **Ingredients - Makes 4 individual pies, Double ingredients for a full pie**

- 1 cup graham cracker crumbs
- ½ stick unsalted butter, melted
- 1 ½ tablespoons sugar
- ½ teaspoon unflavored gelatin
- 1 tablespoon cold water
- 1 egg yolk
- ¼ cup Key lime juice
- 7 ounces sweetened condensed milk
- Grand Marnier whipped cream, garnish
- 1 lime, garnish

### **Instructions**

- Preheat oven to 350°F.
- Combine cracker crumbs, melted butter, and sugar.
- Press mixture into individual pie pans.
- Bake 5-6 minutes or until lightly brown. Set aside to cool.
- Dissolve gelatin in cold water, stir and set aside.
- In a heavy saucepan, combine egg yolk and lime juice. Stir over medium-low heat for 10 minutes until slightly thick and very hot. Do not boil.
- Add softened gelatin to lime juice mixture. Whisk well for 1 minute until gelatin has dissolved.
- To quickly cool mixture, place saucepan in a large bowl filled with ice.
- When completely cool, gradually whisk in condensed milk, stirring until well blended and mixture becomes thick.
- Spoon into graham cracker crust and spread evenly.
- Cover with plastic wrap and refrigerate.
- Top pie with fresh Grand Marnier whipped cream and lime slices.

## **Grand Marnier Whipped Cream**

### **Ingredients**

- ½ pint heavy whipping cream
- 2 tablespoons sugar
- 1 tablespoon Grand Marnier, optional

### **Instructions**

1. In a stainless steel mixing bowl, combine cream, sugar, and liqueur.
2. Whip until cream holds peaks. Cream is properly whipped when you can run a spatula through it and a trough remains.