

No Kid Hungry's Bake Sale host Gina Reardon

Key Lime Pie

For one 8- or 9-inch pie or 3 small "pot pies"



Whipped Cream

Graham Cracker Crust

1 1/2 cups graham cracker
crumbs
1/3 cup pecans, finely
chopped
1/2 cup unsalted butter,

- 1 In a medium bowl, combine graham cracker crumbs, pecans and melted butter, and press into one 8-inch pie pan OR 3 small foil "pot pie" sized foil pans.
2. Bake in 350 degree oven for about 8 minutes.
3. Let cool briefly, then fill with key lime pie filling.

1 1/2 cups heavy cream
1/3 cup confectioners'
sugar
1/2 teaspoon pure vanilla
extract

- 1 Whip together on high speed heavy cream, confectioners' sugar and vanilla extract until peaks form.
2. Spread half of whipped cream on top of pie(s), spoon remainder into a pastry bag with large open star tip and pipe large rosettes around border of pie.
3. Decorate with thin slices of fresh lime.