Key Lime Pie

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

Graham Cracker Crust

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.

Whipped Cream

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.