



# King-Sized Key Lime Pie

## Filling:

- 2 large egg yolks
- 1/ 1/2 cups freshly squeezed lime juice (6 limes)
- 3 1/2 cups sweetened condensed milk
- 1 Tbsp light rum

## Crust:

- 1 cup salted butter, melted
- 1 tsp sugar
- 3 3/4 cups graham cracker crumbs (30 crackers)
- 1 cup macadamia nuts

## Whipped Cream Topping:

- 2 cups heavy whipping cream
- 1/2 cup powdered sugar
- 1 large lime, scrubbed

**Filling:** In a large bowl, whisk together all four ingredients until thoroughly combined. Pour into the prepared crust and bake for 30 minutes until the crust is a light golden brown and filling is partially set. Remove from oven and let cool, then refrigerate overnight.

**Crust:** Preheat oven to 300 degrees. Coat a 10 x 2 tart pan with a removable bottom with cooking spray. Arrange nuts on rimmed baking sheet in a single layer and toast for 7-9 minutes, until golden brown and aromatic. Remove from oven, transfer to a large bowl, let cool, and coarsely chop. Stir together crumbs, sugar, butter & nuts. Press dough evenly in the bottom all the way up the sides of the prepared pan. The crust should be between 1/4 and 1/2 inch thick throughout.

**Topping:** Using electric mixer with whisk, beat the cream in a large bowl on high until soft peaks form. Add powdered sugar and whip until stiff peaks form and the sugar is blended in thoroughly. Spoon half into a pastry bag with a star tip. Make tight circles with the bag to create 8 evenly spaced rosettes around the edge of the pie. Cut lime into 8 thick crosswise slices, then cut each from the edge to the center. Pick up and twist each side in opposite direction, then place on each rosette of whipped cream. Refrigerate until serving.