KEY LIME PIE

INGREDIENTS

1½ cups finely crushed biscuit crumbs, from about 12 whole biscuits

⅓ cup packed light brown sugar

4 tablespoons unsalted butter, melted

Two 400ML cans sweetened condensed milk

1 cup plain Greek yogurt (2% or whole milk)

1 tablespoon grated lime zest

¾ cup fresh lime juice (From about 3 limes)

FOR THE TOPPING

1 cup cold thick cream

2 tablespoons icing sugar

INSTRUCTIONS: CRUST

Preheat oven to 180oC. Set an oven rack in the middle position.

Blitz the biscuits in the food processor to make coarse crumbs. In a medium bowl, combine the biscuit crumbs, brown sugar, and melted butter; stir with a fork first, and then your hands until the mixture is well combined. Using your fingers and the bottom of a dry measuring cup, press the crumbs firmly into the bottom and up the sides of a deep-dish cake tray (24cm long). The crust should be about 1cm thick.

Bake for 10 minutes, until just slightly browned. Let the crust cool on a wire rack.

FOR THE FILLING Lower the oven temperature to 160oC.

In a large bowl, whisk together the sweetened condensed milk, yogurt, lime zest, and lime juice. Pour the thick mixture into the warm biscuit crust. Bake for 15 minutes, until the filling is almost set; it should wobble a bit.

Let cool at room temperature for 30 minutes, then place in the refrigerator to chill thoroughly, about 3 hours. (!! We can serve before this, but it is better once it has properly cooled)

FOR THE TOPPING

In the bowl of an electric mixer, beat the heavy cream until soft peaks form. Add the icing sugar and beat until medium peaks form. Top the pie with the whipped cream.

Store the pie in the refrigerator until ready to serve. Slice the pie into squares x30 and serve cold. If it is still warm it may be best to serve it with a spoon like a pudding. It is yummy either way!!