

## **No Bake Key Lime Pie**

For the Crust:

- 1 1/2 cups graham cracker crumbs
- 1/3 cup granulated sugar
- 6 tablespoons butter, melted

For the Filing:

- 1 cup heavy whipping cream
- 1 14 ounce can sweetened condensed milk
- 8 ounces cream cheese, full fat, room temperature
- 1/2 cup key lime juice, or lime juice

For the Garnish:

- 1 lime, sliced
- 1 teaspoon lime zest
- Whipped cream

### **Instructions for the Crust:**

1. Mix graham cracker crumbs and sugar together in a 9 inch pie plate. Mix in the butter until everything is moist and then press into the bottom and up the sides of pan. Chill in the fridge for 30 minutes.

### **Instructions for the Filling:**

1. Meanwhile, beat the heavy whipping cream in a stand mixer fitted with a whisk attachment until stiff peaks. Remove whipped cream from the bowl into another bowl.
2. In the stand mixer (no need to clean out), beat the cream cheese for 2 minutes until creamy. Stream in the sweetened condensed milk and mix until smooth. Add the juice and mix until combined. Scrape the bowl as needed.
3. Add the whipped cream back to the bowl and use a rubber scraper to fold it in. Pour the filling into the chilled crust and smooth out the top. Cover with plastic wrap and chill in the fridge for 4 hours or overnight.

### **Instructions for the Garnish:**

1. When ready to serve, garnish with whipped cream, lime zest, and lime slices. Slice and serve.