

Aunt Mary's Key Lime Pie

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Author Rose Marie Schutt

Ingredients

- 35-40 chocolate snaps crushed
- 4 Tbsp butter
- 3 Tbsp sugar

Instructions

1. Crush chocolate snaps and mix with butter and sugar.
2. Press into pie pan.

Aunt Mary's Key Lime Pie Filling

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Ingredients

- 1 pkg lime gelatin
- 2 limes [or lemons] juice
- 1/2 cup hot water
- 1/4 cup sugar
- 1 can sweetened condensed milk

Instructions

1. Dissolve gelatin in hot water/
2. Add lime juice and sugar [mix]
3. Place in refrigerator to set.
4. Put condensed milk in a bowl in the freezer for approximately 1 hour, then whip condensed milk until frothy.
5. Add set gelatin mixture and whip well until like heavy cream.
6. Pour this mixture into prepared crust and sprinkle with chocolate snap crumbs.
7. Bake at 200 degrees for 15 minutes.