

FROZEN LIME "PIE"

Ingredients

- 2 large eggs
- 1/2 cup sugar
- 1/2 cup light corn syrup
- 1 pint half-and-half
- 1 teaspoon grated lime rind
- 1/3 cup fresh lime juice
- Topping recipe follows

Instructions

- ❖ In a medium bowl with an electric beater, beat the eggs until thick and lemon color.
- ❖ 2 large eggs
- ❖ Gradually beat in the sugar, continuing to beat if necessary, until thick and ivory color.
- ❖ 1/2 cup sugar
- ❖ Add the corn syrup, half-and-half, lime rind and lime juice, beat gently until blended.
- ❖ 1/2 cup light corn syrup, 1 pint half-and-half, 1 teaspoon grated lime rind, 1/3 cup fresh lime juice
- ❖ Pour into an 8-by-2-inch cake span; place in freezer until mixture is frozen around the edges.
- ❖ Turn into a bowl and beat until just smooth.
- ❖ Pour into a 9-inch pie plate and place in freezer.

Lime "Pie" Topping

Ingredients

- ❖ 1/4 cup butter
- ❖ 3/4 cup graham cracker crumbs
- ❖ 1/2 cup broken walnuts

Instructions

- ❖ In an 8-inch skillet, melt 1/4 cup butter; remove from heat and stir in 3/4 cup finely crushed graham cracker crumbs and 1/2 cup of coarsely broken walnuts.
- ❖ Distribute as evenly as possible in a 13- by-9-by-1-inch pan (crumb mixture will not cover bottom); bake in a preheated 375- degree oven, stirring once or twice, until lightly browned – about 8 minutes.
- ❖ Cool completely.