Key-Line Pie

5 egg yolks, beaten
1 (14oz) can sweetened condensed Milk
½ cup Key lime juice
1 (9”) precooked Graham cracker crust

Pre-heat oven to 375 degrees F
Combine egg yolks, sweetened condensed milk and lime juice.
Mix well and pour into unbaked graham cracker shell.
Bake in preheated oven for 15 minutes. Allow to cool.
Top with whipped topping.
Garnish with lime slices.

Enjoy!!!

Meringue Recipe

3 egg whites
¼ teaspoon Cream of Tartar
¾ cup sugar

In large bowl, beat egg whites and cream of tartar with electric mixer until foamy.
Gradually add sugar. Beating until mixture forms stiff peaks.

Top with meringue and broil in over until tips of meringue start to brown.
Cool in Fridge!