

## KEY LIME PIE IN A JAR

### Graham Cracker Crust Layer

½ cup graham cracker crumbs—4 full sheets  
1 ½ tablespoons granulated sugar  
Pinch salt  
2 tablespoons unsalted butter melted

### Filling

1 - 14- ounce can sweetened condensed milk  
Zest of one lime  
1 egg yolk (I used an extra-large egg)  
6 tablespoons Key lime juice\* (I use Nellie & Joes Famous Key West Lime Juice)  
¼ cup sour cream (60 grams)

*\*12-16 Key limes = ½ cup juice*

### Topping

Whipped cream: purchased or Stabilized Whipped Cream (See recipe below)

### Also Needed

Four half-pint 8-ounce mason jars  
Four canning lids and rings  
Baking sheet

1. Preheat oven to 350 degrees.
2. Combine graham crackers, sugar, salt, and melted butter in medium bowl. Stir with a fork until well incorporated. Spoon graham cracker crumb mixture into each of the four jars, dividing evenly among the jars. Press loosely into the bottom and up the sides; avoid compacting too firmly in the bottom of the jar as you would with a normal graham cracker crust. Place jars on a baking sheet or in a shallow pan and bake for 8 minutes. Cool
3. Combine sweetened condensed milk, lime juice, lime zest, sour cream, and egg yolk in a medium bowl. With a hand mixer, beat on medium-high until well-incorporated, about 1-2 minutes; scrape sides of bowl as needed.
4. Divide the mixture evenly over the graham cracker crust after jars have cooled.
5. Bake for about 15 minutes or until filling only jiggles a bit in the center when you gently shake the jar back & forth a bit. Don't allow filling to brown!
6. Let cool completely, then cover with lids and bands and refrigerate for at least 2 hours. Store for up to 3 days in the refrigerator.

7. Just before serving, top with whipped cream; add a lime slice, lime zest or other garnish of your choice.

#### STABILIZED WHIPPED CREAM USING INSTANT CLEAR JEL

¼ cup (30 grams) powdered sugar

1 teaspoon Instant Clear Jel *or* 4 teaspoons EZ Gel (Make sure the instant clear jel is INSTANT.)

1 cup Heavy Whipping Cream

¾ -1 teaspoon pure vanilla extract

#### Instructions

1. Whisk the powdered sugar and Instant Clear Jel together. (Instant Clear Jel must **always** be whisked with dry ingredients before adding to liquid to avoid clumping).
2. Using a whip attachment and a stand mixer or handheld mixer, whip the heavy cream and pure vanilla until stiff peaks form.
3. Turn the mixer on low, and slowly add in the powdered sugar/ Instant Clear J el mixture until incorporated.
4. Keep refrigerated.

If you would like to make a 9-inch pie, triple the graham cracker crust recipe and double the filling recipe. Increase baking time to 15-20 minutes.

#### Inspiration Recipes

Key Lime Pie in a Jar: <https://www.kitchentreaty.com/key-lime-pie-in-a-jar/>

Prize Winning Key Lime Pie: <https://soufflebombay.com/prize-winning-key-lime-pie-recipe/>