

KEY LIME PIE WITH COCONUT GRAHAM CRACKER CRUST AND SPICED RUM WHIPPED CREAM

INGREDIENTS

for the crust

1 1/4 cups graham cracker crumbs
5 tablespoons granulated sugar
heaping 1/2 cup shredded sweetened coconut
5 tablespoons unsalted butter, melted

For the filling

3 eggs
1/2 cup key lime juice
1 (14 oz.) can sweetened condensed milk
1 tablespoon finely grated lime zest
1 pinch salt
1 pinch cream of tartar

for the spiced rum whipped cream

1 cup heavy whipping cream
3 tablespoons confectioners' sugar
2 tablespoons spiced rum such as Kracken or Captain Morgan's
1/4 teaspoon vanilla extract

additionally

lime slices for garnish (optional)

DIRECTIONS

Preheat the oven to 350F. Prepare a 9-inch pie plate with cooking spray.

In a medium bowl, combine the graham cracker crumbs, granulated sugar and shredded coconut. Stir to combine. Add the melted butter, and mix together until well blended. Pour the graham cracker mixture into the pie plate, and using your hands, press into the pan and up the sides. Bake crust for 10-12 minutes, or until light golden brown. Remove from oven and allow to cool.

Reduce heat to 325F. Separate 2 of the eggs, placing the two egg whites into a mixing bowl. Reserve the yolks in another bowl. To the yolks, add one whole egg, the lime juice, lime zest and the sweetened condensed milk. Whisk until smooth. With clean mixer blades or a whisk attachment, beat the egg whites with salt and cream of tartar until stiff, but not dry. Fold whites into filling mixture. Pour filling into crust. Bake in preheated oven for 20-25 minutes or until set. Let cool at room temperature, then refrigerate 8 hours (or overnight).

For the spiced rum whipped cream, in the bowl of a stand mixer using the whisk attachment, combine the heavy whipping cream and confectioners' sugar. Mix on high for 1-2 minutes, or until soft peaks have formed. Add the rum and vanilla extract, and beat for about a minute longer, or until stiff peaks have formed. Using a piping bag, decorate the pie with the whipped cream and garnish with lime slices.