

Key Lime Meringue Pie

Makes one 9 inch pie

Ingredients

Crust:

1 1/2 cups graham cracker crumbs,
or 20 crackers pulsed
1/3 cup sugar
6 tablespoons melted butter

Filling:

6 egg yolks, at room temperature
2 tablespoons key lime zest
1 14 ounce can sweetened condensed milk
2/3 cup key lime juice

Topping:

6 egg whites
1/4 teaspoon cream of tartar
pinch of salt
1/4 cup superfine or confectioner's sugar

Preparation

Preheat the oven to 350 degrees.

To make crust, pulse 20 graham crackers in a food processor to make crumbs.

Or use store bought graham cracker crumbs.

Combine crumbs in a small bowl with sugar and melted butter, mixing until crumbs are evenly moist.

Press crumbs into a 9" pie plate, using edge of a measuring cup to even out thickness of crust.

Bake for 10 minutes, until slightly golden.

Let cool on a rack.

Separate 6 eggs, reserving the whites in the fridge for later.

Place the yolks in a medium bowl and add 2 tablespoons grated key lime zest.

Beat with an electric mixer until fluffy and light, about 5 minutes.

Gradually add sweetened condensed milk and whip until thick, about 3 more minutes.

Turn mixer down to low and slowly pour in key lime juice, mixing until just combined.

Pour filling into cooled crust and bake for 10 minutes, until custard has set.
Allow pie to cool, then refrigerate for at least 1 hour, or overnight.

Place reserved egg whites in a medium bowl.
Add 1/4 teaspoon cream of tartar and a pinch of salt.
Whip with an electric mixer until soft peaks form.
Mix in sugar and beat until peaks are glossy and just beginning to stiffen.
Don't over beat or the meringue will be too dry.

For maximum fluffiness, drop large spoonfuls of the meringue on top of the pie to cover it.
Use the back of the spoon to pull up the meringue and create peaks all over.

When you're happy with the look of your meringue, use a blow torch to brown the peaks.
Carefully move the flame back and forth over the meringue until it's evenly browned.
You can also brown the meringue under a broiler--just watch it carefully, turning often.

Adorn the pie with thin slices of key lime if you like, or just cut into wedges and serve it au natural.

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