

Recipe adapted from [Cooking Light](#).



Key Lime Pie with Almond Crust

For the Almond Crust:

1-1/2 c almond meal or flour
3 T butter, melted
3 T sugar

For the Key Lime Custard:

2 large eggs
2 large egg whites
1/2 c Key lime juice
Zest of 1 lime
1-14 oz. can fat-free sweetened condensed milk
Whip cream topping, fat-free

For the Almond Crust:

Preheat the oven to 350F. Mix the almond meal, melted butter and sugar together. Place it all in a 9" pie pan and press it up the sides and over the bottom, forming a crust. Place the crust in the oven and bake for 10 minutes. Let cool completely before adding the key lime custard.

For the Key Lime Pie:

Preheat the oven to 350F. Beat the eggs and egg whites together using a mixer on medium speed. Slowly add the juice, milk and zest, beating until blended. Pour the mixture over the prepared (and cooled) almond crust and bake for 20 minutes, or until the custard is almost set. Remove the pie from the oven and let it cool. Cover loosely, once cooled, and chill for at least 3-4 hours before serving. To serve add desired amount of whip cream and garnish with a lime slice.