

# KEY LIME PIE

SERVES: 8 | SERVING SIZE: 1 slice | PREP: 15 minutes | READY: 4 hours (includes chilling time)

## INGREDIENTS

- 1 cup graham cracker crumbs (6 plain graham cracker sheets, crushed into crumbs)
- 1 1/2 tablespoons sugar
- 2 1/2 tablespoons spreadable butter and oil blend (such as Challenge Spreadable Butter), melted
- Vegetable oil cooking spray
- 1 can (14 ounces) fat-free sweetened condensed milk (such as Eagle Brand)
- 1/2 cup bottled key lime juice (such as Nellie & Joe's Famous Key West Lime Juice)
- 1/4 cup reduced-fat sour cream
- 2 large egg yolks
- 2 teaspoons lime zest
- 3 tablespoons seedless raspberry jam
- 2 teaspoons water
- 16 fresh raspberries (about 1/2 cup)



## DIRECTIONS

Preheat oven to 350 degrees. In a bowl, stir together graham cracker crumbs, sugar, and melted butter and oil blend until crumbly. Press mixture over the bottom of an 8-inch springform pan that has been coated with cooking spray. Bake crust for 8 minutes or until slightly golden brown. Remove from oven and allow to cool at least 10 minutes before filling.

In a medium-sized bowl, whisk together sweetened condensed milk, lime juice, sour cream, egg yolks, and lime zest. Pour mixture over crust. Return to oven and bake for 15 minutes. Allow pie to cool completely at room temperature, then cover and place in refrigerator to chill thoroughly, about 3 hours.

When ready to serve, heat raspberry jam and water in a small saucepan on low heat, stirring until smooth. Allow jam sauce to cool to room temperature. Drizzle sauce over pie slices and garnish with fresh raspberries.

## NUTRITION INFORMATION PER SERVING

269 calories, 6 g total fat, 2 g saturated fat, 0 g trans fat, 55 mg cholesterol, 148 mg sodium, 49 g total carbohydrate, 1 g dietary fiber, 41 g total sugars, 29 g added sugars, 7 g protein, 0 mcg (0%) vitamin D, 186 mg (15%) calcium, 1 mg (6%) iron, 266 mg (6%) potassium

