



10.27.24
/ [Donate](#)

benny blanco's Key Lime Pie: Recipe from the God's Love 2024 Holiday Catalog

By [Emmett Findley, Director of Marketing & Communications](#)



Jess, my cookbook co-author and I, have tasted so many different key lime pies.

She's always saying they left the key limes out for too long and it's bitter. I could never tell the difference until we developed ours, and I hate to say it, but she's right. Use freshly squeezed lime juice, and use it right away.

benny blanco's Key Lime Pie

INGREDIENTS

12 graham crackers
1 stick (8-tbsp) unsalted butter, melted
3 tbsp granulated sugar
Kosher salt

2 tbsp lime zest, finely grated, plus more for serving
4 large egg yolks
1 (14-ounce) can sweetened condensed milk
2/3 cup freshly squeezed lime juice from about 5 limes (key limes are even better if you can find them, but you will need a 1-pound bag)
1 cup heavy cream
2 tbsp confectioners' sugar
Lime zest

METHOD

1. Preheat the oven to 350°F.
2. Pulse the graham crackers in a food processor until finely ground (you should have about 1 ¾ cups). Add the butter, sugar, and a pinch of salt and pulse until all the crumbs are moistened.
3. Press the crumbs up the side of a 9-inch pie plate. I like to use a spoon or a dry measuring cup to really press in the crust and make it neat, but you can just do it with your fingers and it will be fine.
4. Bake until golden brown and fragrant, about 10 minutes. Remove from the oven and let cool while you make your filling.
5. Put 2 tbsp of the lime zest into the bowl of an electric mixer.
6. Add the egg yolks and beat until pale and thick, about 6 minutes. Add the lime juice to the bowl. Mix until combined. Pour into the crust and bake until just set, about 10 to 12 minutes.
7. Let the pie cool completely.
8. Beat the cream and sugar until soft peaks are formed. Pile on top of the pie and grate more lime zest over the top.

[Get More Holiday Recipes](#)

View All Holiday Recipes



Peter Som's Harvest Brussels Sprouts: Recipe from the God's Love 2024 Holiday Catalog

Peter Som shares his Harvest Brussels Sprouts recipe in our "Gifts from the Heart" 2024 catalog this holiday season.



10.27.24 / Donate

Rachael Ray's Twice-Baked Potatoes: Recipe from the God's Love 2024 Holiday Catalog

Rachael Ray shares her Twice-Baked Potatoes recipe in our "Gifts from the Heart" 2024 catalog this holiday season.



10.27.24 / Donate

Kwame Onwauchi's Caribbean Chicken Soup: Recipe from the God's Love 2024 Holiday Catalog

Kwame Onwauchi shares his Caribbean Chicken Soup recipe in our "Gifts from the Heart" 2024 catalog this holiday.



10.27.24 / Donate

Rosanna Scotto's Fresco by Scotto's Signature Meatballs

Rosanna Scotto shares her Fresco by Scotto's Signature Meatballs recipe in our "Gifts from the Heart" 2024 catalog this holiday.