

Sour Cream Key Lime Pie

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Ingredients

- Crust:
- 1½ cups graham cracker crumbs
- 4 tablespoons sugar
- 6 tablespoons unsalted butter, melted and cooled
- ½ teaspoon salt
- Filling:
- 1 14oz can sweetened condensed milk
- 1 tablespoon fresh lime zest
- ½ cup freshly squeezed lime juice
- 3 large egg yolks; room temperature
- heaping ¼ cup sour cream; room temperature
- Meringue Topping:
- ½ cup egg whites (about three egg whites)
- 1 cup sugar
- pinch of salt
- ½ teaspoon cream of tartar



Instructions

1. Preheat oven to 375
2. Combine the graham cracker crumbs, butter, and salt in a bowl
3. Mix to combine well
4. Press the mixture into a 9 inch tart pan or pie dish; make sure to press the mixture in well to that the graham crackers stick together
5. Bake in the oven for about 10-12 minutes
6. Cool to room temperature
7. Reduce the oven temperature to 325 degrees
8. Combine the sweetened condensed milk, zest, lime juice, egg yolks, and sour cream in a bowl and mix well with a whisk
9. Pour the filling into the cooled pie crust and bake for 15-17 minutes, or until the center is set and still a slightly jiggle
10. Allow to cool
11. For the meringue place the sugar and egg whites into a heat proof bowl (I usually use a mixing glass bowl) and place over a pot with a small amount of simmering water, making sure the water isn't touching the bowl
12. Use a whisk to mix the egg whites and sugar continuously until the sugar has dissolved into the egg whites; You will know when it is ready by rubbing some of the mixture between your fingers, and if it isn't grainy, then it is ready.
13. Place the egg white mixture into the bowl of a stand mixer with a whisk attachment (this could also be done with the hand mixer, it may just take longer)
14. Whisk in the stand mixer for about a minute and add in a pinch of salt and the cream of tartar
15. Whisk for another 5-8 minutes until the mixture has doubled in size and looks like marshmallow fluff and holds a stick peak
16. Place into a piping bag (or a plastic bag works too) and pipe large mounds of meringue on the top of the prepared pie
17. Use a kitchen torch to add some toasted parts onto the meringue, if you don't have a kitchen torch, you can carefully place the pie into the oven under the broiler, making sure to keep your eye on it so it doesn't burn (it can burn easily, like marshmallows over a flame)
18. Place the pie in the fridge for a few hours before serving
19. ***Note: if you have extra meringue, you can make little meringue cookies by piping little dollops onto a baking sheet lined with parchment paper, and bake at 200 degrees for about a half hour, or until they can pull away from the sheet. Then, turn the oven off and allow them to cool completely for a few hours.
