

# Lactose-Free Key Lime Pie

Tastes Like Regular Pie, But Less Evil (For The Lactose Intolerant, That Is)

Prep time: about 35-40 minutes

Bake time: about 5 minutes (at 425 degrees F)

**\*\* SPECIAL NOTE:** Once you start making this pie, the steps roll right along. Be sure you have everything measured and ready before you begin the first step (otherwise you might burn your filling or it might get lumpy).

## Lime Filling Ingredients

- 3 egg yolks (save the whites for the meringue)
- 1 cup sugar
- 1/4 cup all-purpose flour
- 3 tbsp cornstarch
- 1/4 tsp salt
- 2 cups water
- 1 tbsp butter
- 1/4 cup Key lime juice (about 8 Key limes or 2-3 regular ones, or you can get Key lime juice at the store)
- zest of one lime

## Meringue Ingredients

- 3 egg whites (use the saved whites from the filling)
- 1/4 tsp cream of tartar
- 6 tbsp sugar (9 tbsp for sweeter meringue)

## Crust

You're on your own for the crust. I used a ready-made graham crust because I am lazy. You can make a pie crust and pre-bake it or make your own graham crust or whatever.

## Directions

1. Separate the eggs, beating the yolks in a medium bowl and setting aside the whites in a large bowl.
2. Combine the 1 cup sugar, flour, cornstarch, and salt in a medium saucepan. Gradually stir in the water. Cook over medium heat, stirring constantly until thickened (about 5-6 minutes).
3. Reduce heat to low and add the beaten egg yolks, still stirring constantly. Cook (still stirring) about two minutes then stir in the butter, lime juice, and lime zest. Once everything is nicely combined and smooth, remove from heat and let cool slightly while you prepare the meringue.
4. Preheat the oven to 425 degrees F. (You can do it at the beginning but I prefer to wait until I'm about ten minutes away from needing it.)
5. To make the meringue, beat the egg whites until frothy. Add the cream of tartar and continue beating until stiff peaks form. Gradually beat in the remaining 6 tablespoons sugar and beat until the meringue is stiff and glossy (When you think you're done, give it another minute or so to really make the meringue stiff and glossy.)
6. Pour the lime filling into your pie shell (if you're using a pastry crust, it should be pre-baked). Top with meringue, spreading it evenly and to the edges of the pastry to prevent shrinkage.
7. Bake pie at 425 degrees for 5 minutes or until meringue top is golden brown. Cool on a wire rack 1 hour then chill 3-6 hours before serving. Cover for longer storage.