

## Key Lime Pie



### Ingredients

- 1 can Eagle Brand milk
- 1/2 cup lime juice
- 2 eggs, separated
- Green food coloring
- Graham cracker pie crust
- 2-3 tablespoons sugar or cream of tartar

### Directions

1. Separate eggs, set aside whites. Beat yolks until foamy and stir in Eagle Brand milk.
2. Mix well until thick and add a few drops of green food coloring.
3. Pour into graham cracker crust.
4. Beat egg whites until stiff; you may add 2 or 3 tablespoons of sugar or cream of tartar before beating.
5. Bake at 350 until a light brown for about 10 minutes.
6. Enjoy!