

TIME TO **COOK** CLUB

RECIPE CARD

Key Lime Pie

Difficulty:

Easy

Preparation time:

40 mins

Chilling Time:

4 hours



Ingredients

- 1 packet of Spiced Stem Ginger Cookies (approx. 10 Cookies)
- 2 teaspoons of Ground Ginger
- 50g Margarine or Butter
- 250g Full Fat Philadelphia Cheese
- 240ml Sweetened Condensed Milk (a small tin)
- 120ml of Lime Juice from a bottle (approx. 8 tablespoons)
- 150ml Double Cream
- 1 dessertspoon of Icing Sugar
- 2 Limes
- Blackberries and Mint for decoration

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Method



- 1** Lightly grease an 8 inch (20cm) shallow dish with margarine or butter.
- 2** Place the cookies and the ground ginger spice in a zip-lock freezer bag and using a rolling pin, bash the bag until all the cookies have turned into crumbs. *Note: Remember to seal the bag!* Empty the bag of crumbs into a mixing bowl.
- 3** Melt the margarine or butter in a small saucepan and then add to the bowl with the cookie crumbs. Stir thoroughly to mix together. Tip the cookie crumbs into the dish and press down firmly with the back of a spoon so that you cover the base and the sides of your dish with the cookie crumbs. Place the dish in the fridge.
- 4** In a large bowl, add the cream cheese and the icing sugar. Beat together until smooth with a wooden spoon.
- 5** Remove the wooden spoon and add the condensed milk and the lime juice (approximately 8 tablespoons). Use a whisk to beat the mixture together until smooth.
- 6** Using a grater, grate the zest of the lime and put it into a small bowl. Carefully cut the lime in half and squeeze the juice from the lime using either a lemon juicer or a fork. *Note: Do this over a cup to catch any pips before adding the juice to the creamed mixture.*
- 7** Stir the zest and the juice to combine.
- 8** In a small bowl, whisk the cream until it forms soft peaks. Then gently fold it into the creamy lime mixture. When all the ingredients have been mixed in, use the whisk again to beat the mixture and to get rid of any lumps.
- 9** Pour this mixture carefully onto the cookie crumb base. Level the top using the back of a dessertspoon and then place in the fridge to thicken up for approximately 4 hours.

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How to decorate your Key Lime Pie



- 1 Wash and dry the Lime. Very carefully, cut it into slices. You will need about 6 slices which should leave you with 1/2 the lime left. Grate the zest of the remaining 1/2 a lime.
- 2 Wash the mint leaves and gently dry them on some kitchen towel.
- 3 Wash the blackberries and again, pat dry using some kitchen towel.
- 4 Arrange the lime slices on one side of the pie. Add the blackberries and sprinkle over the zest of the lime. Finish off with the mint leaves.