



## KEY LIME PIE

### *Directions*

#### **What You'll Need:**

- 1 Package Keto Queen Kreations Sugar Cookie Mix
- 4 oz. Cream Cheese Softened
- 4 egg yolks
- 3/4 cup heavy cream
- 6-7 TBSP key lime juice or lime juice if key limes aren't available

#### **How to Prepare:**

1. Preheat oven to 350 degrees.
2. Prepare sugar cookie as directed on the pouch
3. Spray a pie dish with non stick spray
4. Flatten cookie dough into dish
5. Cover outer edge of pan with foil so the edges of the crust doesn't burn
6. Bake for 15-20 minutes, or just until the top starts to brown
7. While crust is baking make filling
8. In a large bowl, beat together cream cheese and egg yolks
9. Add in heavy cream, beat well
10. Add in key lime juice and incorporate fully
11. When crust is done, set aside to cool
12. Once crust is cooled add key lime filling
13. Place in the refrigerator for at least 1 hour until it sets

Takes 15 minutes baking, 1 hour total, Serves 12 people.

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