RECIPE rhino

recipes worth sharing

Nana's Key Lime Pie

Description:

This cool, creamy Key Lime Pie is a simple no-bake dessert that's bursting with bright citrus flavor. Made with a smooth cream cheese filling, sweetened condensed milk, and a graham cracker crust, this easy family favorite comes together in just minutes before chilling to perfection. It's the perfect dessert for warm summer days, family gatherings, holidays, or anytime you're craving a refreshing slice of pie.

PREP TIME	CHILL TIME	TOTAL TIME	YIELD
15 min	4 hr	4 hr 15 min	8 servings

INGREDIENTS

- 1 (9-inch) graham cracker pie crust (store-bought or homemade)
- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can sweetened condensed milk
- 1/4 cup key lime juice, or more to taste
- 4 ounces frozen whipped topping (such as Cool Whip), thawed, or more to taste

RHINO TIP

For the cleanest slices, refrigerate the pie overnight whenever possible. The extra chilling time helps the filling firm up and makes slicing much easier.

STEP-BY-STEP INSTRUCTIONS

1.

Prepare the ingredients.
Allow the cream cheese to soften to room temperature. Place the graham cracker pie crust on a serving plate or baking sheet for easier handling.

2.

Make the filling.
Using a hand mixer, beat the softened cream cheese until smooth. Add the sweetened condensed milk and key lime juice, then continue mixing until the filling is smooth and creamy.

3.

Fold in the whipped topping.
Gently fold the thawed whipped topping into the filling until no streaks remain. Add a little more whipped topping if you prefer a lighter texture.

4.

Fill the crust.
Spoon the filling evenly into the prepared graham cracker crust and smooth the top with a spatula.

5.

Chill and serve.
Refrigerate for at least 4 hours, or until the filling is fully set. For the best flavor and texture, serve the pie well chilled.

TIPS & VARIATIONS

Fresh Lime Garnish
Garnish each slice with fresh lime slices or freshly grated lime zest for extra color and flavor.

Homemade Whipped Cream
Replace the frozen whipped topping with homemade whipped cream for a richer, homemade finish.

Extra Tart
Add a little more key lime juice for a brighter citrus flavor, just like Nana's original recipe suggests.

Freeze for Later
Freeze the pie for up to 2 months. Thaw overnight in the refrigerator before serving.

Storage
Store covered in the refrigerator for up to 4 days.

Family favorites, one recipe at a time.