

KEY LIME PIE

Serves 8

Perfectly in-season fruit pies aside, I think we can all agree that key lime pies are the best. And this key lime pie just might be the most perfect one I've ever had. There's coconut oil in the crust for a slightly nutty, tropical vibe, and the filling is light, fluffy, and maybe too tangy for some people—just how I like it. Plus, it's made with sweetened condensed milk—perhaps the greatest ingredient of all time—for a slight caramel flavor and ultra-creamy texture.

Crust

10 graham crackers (about 1¼ sleeves, depending on the brand)

4 tablespoons coconut oil, melted

2 tablespoons (¼ stick) unsalted butter, melted

1 tablespoon granulated sugar

¾ teaspoon kosher salt

Filling and topping

4 large egg yolks

1 (14-ounce) can sweetened condensed milk

2 teaspoons finely grated lime zest, plus more for garnish

1 cup fresh lime juice (from 8 to 10 limes)

Pinch of kosher salt

1 cup heavy cream

¼ cup confectioners' sugar

1 cup full-fat Greek yogurt or sour cream

1. **Make the crust:** Preheat the oven to 350°F.
2. Smash the graham crackers with your hands until you've got coarse crumbs. You can also use a food processor, but I like to do this with my hands to control the size of the crumb. Be sure you've got a few larger crumbs in there for some good texture, but nothing should be bigger than a lentil. Mix these crumbs with the coconut oil, butter, granulated sugar, and salt until you've got really moist crumbs, almost like wet sand. Press the crumbs into a 9-inch pie plate and bake until the crust starts to lightly brown around the edges, 12 to 15 minutes. Remove from the oven and set aside to cool. Leave the oven on.
3. **Make the filling:** In a large bowl, vigorously whisk the egg yolks until they're pale and fluffy, just a few minutes. Add the sweetened condensed milk and whisk a few more minutes, until the mixture is light and airy. Using a spatula or wooden spoon, fold in the lime zest and lime juice (if you use a whisk, all the bits of lime zest get caught in there, and I hate that). Add the salt for good measure. Pour this into your partially baked crust and return it to the oven to bake another 20 to 25 minutes. The center should barely jiggle; FYI, the top should not brown, so keep an eye on it.
4. Remove the pie and let it cool completely—like, so completely you might want to put it in the refrigerator. Actually, just put it in the refrigerator.
5. When it's time to serve this magical key lime pie, whip the cream. Using a whisk and a large bowl, whip the heavy cream and confectioners' sugar together until they've achieved medium peaks (this means that it will basically stand up on the ends of the whisk). Whisk in the yogurt, then swirl that all over the top of the pie, as high or decoratively as you please.
6. Zest some lime over the top of the whole thing, because that just looks so damn lovely.

DO AHEAD

Key lime pie crust can be baked 1 day ahead. Key lime pie with filling (sans whipped topping) can be made 1 day ahead. With topping, it can be made 5 hours ahead.

