



## Mile High Key Lime Pie

### INGREDIENTS:

6 Tablespoons of butter, melted  
2 cups of finely crushed Vanilla Wafers  
2  $\frac{3}{4}$  cups of sweetened condensed milk (divided)  
3 egg yolks  
1 cup of key lime juice (divided)  
1 large (16 oz) tub of Cool Whip (softened in fridge)

### DIRECTIONS:

Preheat oven to 350F degrees  
Mix together crushed vanilla wafers and melted butter until well combined. Press into a greased pie pan.  
Beat egg yolks and add 1  $\frac{3}{4}$  cups of sweetened condensed milk and  $\frac{1}{2}$  cup of key lime juice.  
Mix well and pour into crust.  
Bake at 350F degrees for 20-25 minutes. Cool completely.  
Beat together Cool Whip, 1 cup sweetened condensed milk, and  $\frac{1}{2}$  cup of key lime juice until smooth. It should have a nice shiny look.  
Refrigerate for at least 30 minutes.  
Top cooled pie with whipped topping and chill for several hours before cutting and serving.  
Enjoy!