



## Key Lime Pie

8 slices

### Ingredients:

9-inch graham cracker pie shell, reduced fat  
1 14oz can fat free sweetened condensed milk (not evaporated)  
 $\frac{3}{4}$  cup egg substitute (egg beaters)  
 $\frac{1}{2}$  cup fresh or bottled *Key Lime* juice (regular lime juice is fine)

- Preheat oven to 350° degrees.
- In a medium mixing bowl, combine sweetened condensed milk, egg substitute and key lime juice. Blend until smooth.
- Pour into pie shell.
- Bake for 15 minutes. Let stand and cool for 10 minutes before refrigerating. Cover and chill at least 2 hours before serving.
- Garnish pie with fat free whipped cream, blueberries, strawberries, or raspberries.

### Nutritional Information per slice:

Calories: 240

Fat: 3g

Saturated fat: 0.8g

Carbohydrates: 48g

Fiber: 0.6g

Protein: 7g