



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