

VEGETARIAN

Bubba's Key Lime Pie

12 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
37 min	15 min	22 min	8	\$0.85	346 kcal



The recipe Bubba's Key Lime Pie can be made in roughly 37 minutes. One serving contains 346 calories, 7g of protein, and 18g of fat. This recipe serves 8 and costs 85 cents per serving. It is brought to you by Foodnetwork. This recipe is liked by 75 foodies and cooks.

Ingredients

- ☐ 5 tablespoons butter, melted
- ☐ 1½ cup graham cracker crumbs
- ☐ 1 teaspoon grated lime zest
- ☐ 14 ounce sweetened condensed milk
canned
- ☐ 2 egg yolks
- ☐ ½ cup Key lime juice
- ☐ ½ cup slivered almonds

EQUIPMENT Bowl, Oven, Pie form

Method

- 1 Preheat the oven to 350 degrees F.
- 2 For the crust, combine ingredients and pat down into a 9-inch pie pan.
- 3 Bake for 5 to 10 minutes.
- 4 For the filling: In a medium bowl, combine the milk, lime juice, and 1 teaspoon zest; blend in the egg yolks.
- 5 Pour the filling into the crust.
- 6 For the meringue, beat the egg whites with the cream of tartar until soft peaks form. Gradually beat in the sugar and remaining teaspoon zest until the mixture is stiff.
- 7 Spread the meringue over the filling; spread it to touch the edge of the crust all around.
- 8 Bake for 12 to 15 minutes, or until the meringue is golden brown.

Nutrition per serving

346
KCAL

7 g
PROTEIN

18 g
FAT

42 g
CARBS

Saturated Fat	8.2 g · 51% of daily needs
Fibre	1.5 g · 6% of daily needs
Sugar	31.2 g · 35% of daily needs
Sodium	226 mg · 10% of daily needs
Cholesterol	84.3 mg · 28% of daily needs
Vitamin C	5.9 mg · 7% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/bubbas-key-lime-pie-142244