



Creamy Key Lime Pie

READY IN



260 min.

SERVINGS



8

CALORIES



422 kcal

Ingredients

- ☐ 8 oz cream cheese softened
- ☐ 1 deep dish pie crust frozen pillsbury®
- ☐ 1 eggs
- ☐ 0.3 cup juice of lime
- ☐ 1 tablespoon lime zest grated
- ☐ 14 oz condensed milk sweetened canned (not evaporated)
- ☐ 1 cup non-dairy whipped topping frozen thawed ()

Equipment

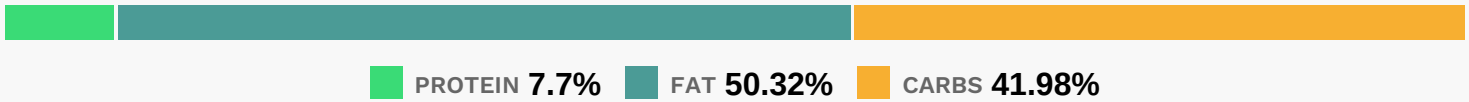
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Place cookie sheet on oven rack.
- ☐ Heat oven to 375°F.
- ☐ Let 1 crust thaw 10 to 20 minutes. Prick bottom and around side thoroughly with fork.
- ☐ Bake on cookie sheet 9 to 11 minutes or until very light golden brown.
- ☐ In medium bowl, beat cream cheese with electric mixer on medium speed until light and fluffy. Gradually beat in egg and condensed milk. Beat in 1 tablespoon lime peel and the lime juice.
- ☐ Spread over crust.
- ☐ Bake 25 to 30 minutes or until center is set. Cool 30 minutes. Cover loosely; refrigerate at least 3 hours until chilled. Just before serving, top with whipped topping.
- ☐ Garnish with additional lime peel. Cover and refrigerate any remaining pie.

Nutrition Facts



Properties

Glycemic Index:15, Glycemic Load:16.9, Inflammation Score:-4, Nutrition Score:7.740869646487%

Flavonoids

Eriodictyol: 0.22mg, Eriodictyol: 0.22mg, Eriodictyol: 0.22mg, Eriodictyol: 0.22mg Hesperetin: 1.23mg, Hesperetin: 1.23mg, Hesperetin: 1.23mg, Hesperetin: 1.23mg Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 422.3kcal (21.11%), Fat: 23.95g (36.84%), Saturated Fat: 11.98g (74.87%), Carbohydrates: 44.95g (14.98%), Net Carbohydrates: 44.49g (16.18%), Sugar: 30.47g (33.86%), Cholesterol: 66.15mg (22.05%), Sodium: 266.52mg (11.59%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.25g (16.5%), Vitamin B2: 0.35mg (20.42%), Phosphorus: 194.44mg (19.44%), Selenium: 12.98µg (18.54%), Calcium: 185.44mg (18.54%), Vitamin A: 555.25IU (11.11%), Folate: 33.7µg (8.42%), Vitamin B1: 0.12mg (8.14%), Potassium: 276.81mg (7.91%), Vitamin B5: 0.73mg (7.34%), Manganese: 0.14mg (7.2%), Vitamin B12: 0.35µg (5.81%), Zinc: 0.83mg (5.52%), Vitamin C: 4.53mg (5.49%),

Magnesium: 21.86mg (5.46%), Vitamin E: 0.8mg (5.35%), Vitamin K: 5.51µg (5.25%), Iron: 0.88mg (4.91%), Vitamin B3: 0.87mg (4.33%), Vitamin B6: 0.07mg (3.49%), Copper: 0.04mg (2.15%), Fiber: 0.46g (1.83%), Vitamin D: 0.21µg (1.39%)