

EGGS

Key Lime Pie

26 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	8	\$0.89	323 kcal



Key Lime Pie might be just the Mexican recipe you are searching for. This recipe serves 8 and costs 89 cents per serving. One portion of this dish contains approximately 8g of protein, 13g of fat, and a total of 323 calories. Not a lot of people made this recipe, and 1 would say it hit the spot.

Ingredients

- ☐ 2 large egg whites
- ☐ 6 ounce reduced-fat graham cracker crust
- ☐ 1 teaspoon grated lime rind
- ☐ 1½ cups frozen reduced-calorie whipped topping, thawed
- ☐ 2 large eggs
- ☐ ½ cup Key lime juice (such as Nellie and Joe's Famous Key West Lime Juice)
- ☐ 14 ounce fat-free sweetened condensed milk canned

EQUIPMENT Oven, Wire rack, Blender

Method

- 1

Preheat oven to 35
- 2

Beat eggs and egg whites at medium speed of a mixer until well-blended. Gradually add juice, rind, and milk to egg mixture, beating until well-blended. Spoon mixture into crust, and bake at 350 for 20 minutes or until almost set (the center will not be firm but will set up as it chills). Cool pie on a wire rack. Cover loosely, and chill 4 hours.
- 3

Spread whipped topping evenly over filling.

Nutrition per serving			
	323	8 g	13 g
	KCAL	PROTEIN	FAT
			45 g
			CARBS
Saturated Fat			5.8 g · 36% of daily needs
Fibre			0.5 g · 2% of daily needs
Sugar			34.5 g · 38% of daily needs
Sodium			205 mg · 9% of daily needs
Cholesterol			63.7 mg · 21% of daily needs
Vitamin C			5.9 mg · 7% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/key-lime-pie-145431