



## Key Lime Pie V

READY IN



250 min.

SERVINGS



8

CALORIES



1119 kcal

### Ingredients

- 9 inch graham cracker crust prepared
- 0.3 cup juice of lime
- 14 ounce condensed milk sweetened canned

### Equipment

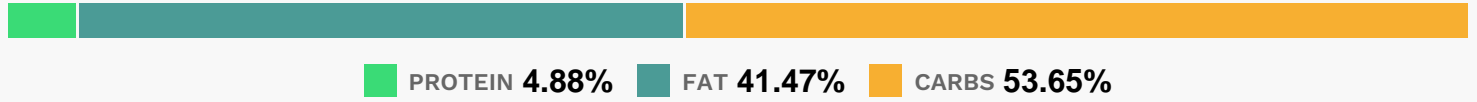
- whisk

### Directions

- Whisk the egg yolks into the milk. Stir in lime juice until well combined.
- Pour filling into graham cracker crust.

Refrigerate for 2 hours if made without egg yolks, 4 hours or overnight with egg yolks.

## Nutrition Facts



### Properties

Glycemic Index:7.63, Glycemic Load:16.46, Inflammation Score:-5, Nutrition Score:21.757825921411%

### Flavonoids

Eriodictyol: 0.17mg, Eriodictyol: 0.17mg, Eriodictyol: 0.17mg, Eriodictyol: 0.17mg Hesperetin: 0.68mg, Hesperetin: 0.68mg, Hesperetin: 0.68mg, Hesperetin: 0.68mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

### Nutrients (% of daily need)

Calories: 1119.31kcal (55.97%), Fat: 51.75g (79.62%), Saturated Fat: 12.29g (76.79%), Carbohydrates: 150.6g (50.2%), Net Carbohydrates: 146.94g (53.43%), Sugar: 61.73g (68.59%), Cholesterol: 16.87mg (5.62%), Sodium: 963.95mg (41.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 13.71g (27.42%), Manganese: 2.47mg (123.29%), Vitamin K: 42.04µg (40.03%), Vitamin B2: 0.61mg (36.17%), Phosphorus: 350.34mg (35.03%), Folate: 130.53µg (32.63%), Vitamin B3: 6.27mg (31.37%), Iron: 5.07mg (28.19%), Vitamin B1: 0.4mg (26.56%), Vitamin E: 3.63mg (24.23%), Copper: 0.44mg (21.8%), Calcium: 197.42mg (19.74%), Zinc: 2.86mg (19.09%), Selenium: 12.32µg (17.6%), Fiber: 3.66g (14.66%), Magnesium: 57.49mg (14.37%), Potassium: 409.02mg (11.69%), Vitamin B6: 0.17mg (8.68%), Vitamin B5: 0.72mg (7.22%), Vitamin C: 3.56mg (4.31%), Vitamin B12: 0.22µg (3.64%), Vitamin A: 138.16IU (2.76%)