

## KEY LIME PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
337 cal	60 g	4 g	10 g	73 mg	177 mg	20 mg

**Ingredient**

COOKIES,CHOCOLATE,CRUSHED  
 SHORTENING  
 EGGS,WHOLE,FRESH  
 JUICE,LIME  
 LIMES,FRESH  
 FLOUR,WHEAT,GENERAL PURPOSE  
 SUGAR,GRANULATED  
 MARGARINE  
 WATER  
 SUGAR,GRANULATED

**Weight**

5 lbs  
 10-7/8 oz  
 3-3/4 lbs  
 1 lbs  
 14-1/4 oz  
 1-1/4 lbs  
 7 lbs  
 8 oz  
 10-1/2 lbs  
 1-1/3 lbs

**Measure**

1 gal 1-1/8 qts  
 1-1/2 cup  
 34 each  
 2 cup  
 6 each  
 1 qts 1/2 cup  
 1 gal  
 1 cup  
 1 gal 1 qts  
 3 cup

**Issue****Method**

- 1 Crush chocolate wafer cookies to equal 5 quarts. In a mixer, combine the crushed cookies and shortening. Mix on low speed for 3 minutes. Divide among large sheet pans. Press crust evenly into bottom of pans.
- 2 Separate egg yolks from whites. In a heavy saucepan or steam kettle, beat egg yolks with lime juice and 2 tablespoon lime zest. Place over low heat.
- 3 Beat in flour, sugar, margarine, and water, alternating each ingredient so as to maintain a smooth consistency. Cook stirring constantly for 3 minutes on medium low heat. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Pour into the cookie crust.
- 4 In a mixer, beat egg whites until stiff, but not dry. Gradually add sugar and whip for 3 minutes. Spread over filling. Bake at 450 F. for 10 minutes or until meringue is brown.
- 5 Chill for 1 hour before serving. Cut 6 by 9. CCP: Hold for service at 41 F. or lower.