
Ten-Minute Lime Cracker Pie

Food52

J. Kenji López-Alt



Servings: 10

1. Whisk together the condensed milk and heavy cream in a large bowl until combined. Add the lime zest and juice and whisk until thickened, about 1 minute.
2. Spread 1 cup (240ml) of the condensed milk mixture on the bottom of a deep-dish pie plate, an 10-inch (28cm) oval casserole, or a similar large shallow dish. Top with a single layer of Ritz crackers. Repeat, alternating layers of filling and crackers, until the dish is full, finishing with a layer of filling. Cover and refrigerate for at least 2 hours or overnight—the longer you wait, the more the crackers will soften and meld with the filling. Serve cold, zesting more fresh lime over the top, if you like.

2 cans sweetened condensed milk, 14-ounce/396ml cans

2 cups heavy cream (470g)

1 tablespoon lime zest, finely grated, plus more for serving

1/2 cup lime juice (120g) freshly squeezed

10 ounces Ritz crackers (285g) from about 3 sleeves

Per Serving (excluding unknown items): 504 Calories; 30g Fat (51.9% calories from fat); 8g Protein; 54g Carbohydrate; 1g Dietary Fiber; 86mg Cholesterol; 346mg Sodium. Exchanges: 0 Fruit; 0 Non-Fat Milk; 4 1/2 Fat; 2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com