

Key Lime Pie with Gluten Free Crust

Servings: 6

INGREDIENTS

- 5/8 c rice Chex® cereal
- 2 oz Rykoff Sexton™ Meyer lemon juice
- 2 oz walnuts
- 4 T sugar
- 6 oz Rykoff Sexton 100% Key lime juice
- 2 1/4 c sweetened condensed milk
- 6 T butter
- 4 oz liquid eggs

PREPARATION

Toast rice chex in 350°F oven until well browned. Cool and crush fine. Melt butter and combine with finely chopped walnuts, rice chex and sugar. Using fingertips firmly press crust mixture to a uniform thickness around entire pie shell. Bake for 7 minutes in 350°F convection oven.

Refrigerate to cool. Slowly add milk into egg yolks stirring constantly until thoroughly mixed. Stir in lemon and lime juices. Bake at 325°F in convection oven for 8 minutes. Turn tray and bake additional 7 minutes. Garnish with lightly sweetened freshly whipped cream.

