



EASY FROZEN KEY LIME PIE



Nestlé

Good Food, Good Life

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(Makes 10 servings)

Forget spending hours in the kitchen. Instead, celebrate the warming weather with a slice of this simple pie. Easy to prepare, you can enjoy the great outdoors while looking forward to this light and tasty treat.

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- 1 can (12 fluid ounces) NESTLÉ® CARNATION® Evaporated Lowfat 2% Milk, well chilled**
 - 1 can (14 ounces) NESTLÉ® LA LECHERA® FAT FREE Sweetened Condensed Milk**
 - ½ cup fresh lime juice**
 - 1 tablespoon freshly grated lime peel (green part only)**
 - 1 prepared (9 ounces) graham cracker crust**
 - 10 thin lime slices for garnish (optional)**
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POUR evaporated milk into small mixer bowl; place beaters in same bowl. Freeze for about 30 minutes or until ice crystals form around edge of bowl.

BEAT at high speed until evaporated milk doubles in volume. Beat in sweetened condensed milk, lime juice and grated lime peel. Spoon into crust.

FREEZE for 6 hours or until firm. Garnish each slice of pie with lime slice. Cover any leftover pie and freeze for up to 1 week.

Cook's Tip: Two *prepared* (6 ounces *each*) graham cracker crusts may be used in place of 9-ounce crust. Makes 16 servings.

Find recipe nutrition information and more Nestlé recipes on [Meals.com](https://www.meals.com).



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