# Gluten-Free Key Lime Pie Recipe



I love making gluten-free key lime pie because it's the perfect balance of tart and sweet. The smooth, citrusy filling made with fresh key lime juice creates a creamy pie filling that's both refreshing and satisfying. I use two simple gluten-free crust options, so it's easy to customize. Whether I'm making a homemade gluten-free key lime pie for a summer gathering or just craving a zesty key lime dessert, this recipe is always a favorite.

| Prep Time | Cook Time | chilling time | Total Time |
|---|---|---|---|
| 20 mins | 28 mins | 3 hrs | 48 mins |

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5 from 2 votes

Course: Dessert Cuisine: American Keyword: gluten-free key lime pie
Servings: 8 Author: Audrey Roberts

## Ingredients

### Gluten-Free Chex Crust

- 1 1/2 cups crushed Gluten-Free Cinnamon Chex cereal* Or your favorite flavor of gluten-free Chex.
- 1/2 cup Gluten-Free Bisquick
- 4 tablespoons unsalted butter
- 3 tablespoons ice water

### Key Lime Filling

- 4 large egg yolks
- 1 teaspoon pure vanilla extract
- 28 oz. sweetened condensed milk 2 x 14-ounce cans.
- 1 cup key lime juice, or lime juice I used Nellie & Joe's Key Lime Juice.

## Instructions

1. Preheat the oven to 350°F (177°C).

### Chex Crust

1. Crush the Gluten-Free Cinnamon Chex cereal in a food processor until you have 1 1/2 cups. It takes 3 cups of cereal to make 1 1/2 cups.
2. Add the Gluten-free Bisquick and chopped unsalted butter to the food processor. Process until the consistency of thick sand.
3. Pour the Chex mixture into a medium-sized bowl. Add the ice water and mix with your hands until the dough starts to stick together.
4. Spray a 9-inch pie dish with gluten-free cooking spray. *I like gluten-free coconut oil spray.*
5. Press the Chex crust mixture into the bottom of a greased 9-inch pie pan and slightly up the sides. Press down in the pan to make sure it is tight and compact. I use the bottom of a flat measuring cup to help press the mixture down.
6. Bake the pie crust on the middle rack for 8 minutes. Allow the crust to cool.

### Key Lime Filling

1. In a large bowl, whisk the egg yolks together until fully combined.

2. Add the pure vanilla extract and the two cans of sweetened condensed milk to the whisked egg yolks. Mix until fully combined and creamy.
3. Stir in the key lime juice and mix until fully combined and creamy.
4. Pour the key lime filling into the cooled crust. Smooth the top of the pie with a spatula.
5. Using the middle rack, bake for 20 minutes.
6. Let the pie cool at room temperature for 30 minutes, then place in the refrigerator to chill thoroughly - about 3 hours.
7. Serve topped with whipped cream.** Enjoy!

## Notes

*If you don't want to make a **homemade gluten-free crust**, you can easily use the **Mi-Del Gluten-Free Graham Style Pie Crust**. I have found them at Walmart.

**I make **stabilized whipped cream by adding cornstarch** during the whipping process. You can easily use **canned whipped cream or Cool Whip** in place of homemade whipped cream.

## Nutrition

Serving: 1g | Calories: 160kcal | Carbohydrates: 17g | Protein: 3g | Fat: 9g | Saturated Fat: 5g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 3g | Trans Fat: 1g | Cholesterol: 108mg | Sodium: 168mg | Potassium: 103mg | Fiber: 2g | Sugar: 3g | Vitamin A: 437IU | Vitamin C: 11mg | Calcium: 56mg | Iron: 4mg

Recipe from www.mamaknowsglutenfree.com