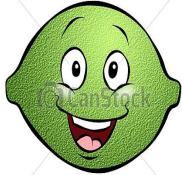
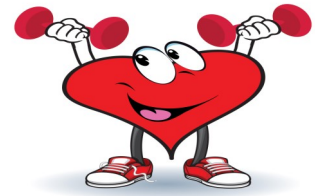


WHATS COOKING? KEY LIME PIE



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| INGREDIENTS | |
|-----------------|-----------|
| CASTOR SUGAR | 25g |
| BUTTER | 50g |
| ZEST OF LIME | ½ |
| PLAIN FLOUR | 75g |
| EGGS | 1 |
| LIME JUICE | ½ |
| CONDENSED MILK | 20g |
| LIME CURD | 1 tspn |
| POPPY SEEDS | 4 pinches |
| COCONUT, GRATED | 3 pinches |



| COOKING |
|--|
| 1) CREAM THE SUGAR, BUTTER AND LIME ZEST WITH A SPOON |
| 2) FOLD IN THE FLOUR, CLING FILM AND REST FOR 20 MINS |
| 3) ROLL THE PASTE TO ¼ cm, STENCIL INTO ROUND SHAPES, LINE THE CASES, COVER WITH GREASEPROOF PAPER, ADD BAKING BEANS, REST |
| 4) ♦ BAKE AT 180°C FOR 5 MINS, REMOVE THE BAKING BEANS AND COOL |
| 5) BRUSH THE BASE WITH LIME CURD |
| 5) WHISK THE EGGS, LIME JUICE AND CREAM |
| 6) ♦ POUR INTO THE FLAN CASE, BAKE AT 160°C FOR 20 MINS UNTIL SET |
| 7) COOL, DREDGE WITH POPPY SEEDS & GRATED COCONUT |



| HOW LONG WILL IT TAKE |
|---|
| 30 MINS TO PREP, 20 MINS TO REST, 20 MINS TO BAKE |
| HOW MUCH WILL IT MAKE |
| 2 x KEY LIME PIES |

DRAW PICTURE HERE;

