



## **Key Lime Pie with Coconut Biscoff Crust**

Serves 12

30 Biscoff cookies

¼ cup coconut flakes or shredded coconut

5 tablespoons unsalted butter, melted (can use plant-based Miyokos butter to keep dairy free)

1 cup key lime juice or regular Persian lime juice

28 ounces sweetened condensed coconut milk (or regular condensed milk)

1 teaspoon key lime zest or regular lime zest

4 egg yolks

Mascarpone whipped cream, for serving

Preheat oven to 350°F.

To make the crust: In a food processor or blender, combine the Biscoff cookies, coconut flakes and melted butter. Pulse to combine well. Turn out onto a 9-inch pie plate or tart pan and press into the pan. Bake the crust, uncovered, for 8 minutes. It may be easier to transfer it into the oven on a rimmed sheet pan.

To make the filling: Whisk the lime juice, sweetened condensed coconut milk, zest and egg yolks together (or use an electric mixer). Pour into warm crust.

Bake for an additional 20 minutes or until set. Let cool completely at room temperature and then transfer to a refrigerator to cool for at least one hour. Serve topped with whipped cream.

### **Notes:**

+ For a shortcut, use Nellie & Joe's brand key lime juice, available at most grocery stores. And yes, it will turn out great with regular fresh squeezed lime juice.

+ To make a delicious whipped cream, combine ¼ cup mascarpone, 2 cups of heavy cream and 1 teaspoon vanilla extract or vanilla bean or the scraped beans from a vanilla pod and 2 teaspoons sugar. Whisk until soft peaks form. Will keep, covered in the refrigerator, for 2-3 days.

+ If you need the pie to be completely dairy-free, use coconut condensed milk and dairy-free butter.

+ If you need the pie to be gluten-free, use GF graham crackers to make the crust. Or purchase your favorite gluten-free frozen pie crust.

Marcia Smart

[www.smartinthekitchen.com](http://www.smartinthekitchen.com)

Instagram: @smartinthekitchen

marcia@smartinthekitchen.com