

Key Lime Pie with Almond Macadamia Nut Crust

Ingredients

FOR THE CRUST

- 6 oz macadamia nuts
- 1 cup almond flour
- A pinch of salt
- 1/3 cup of sugar
- 2/3 of a stick of butter

FOR THE FILLING

- 1(14-ounce) can sweetened condensed milk
- 3 large egg yolks
- 1 tablespoon fresh finely grated Key lime zest and ½ cup juice*
- ½ teaspoon kosher salt (such as Diamond Crystal), or ¼ teaspoon table salt

Instructions

1. Heat oven to 325 degrees.
2. Prepare the crust: Lightly roast the macadamia nuts [300 degrees for about 10 minutes] – grind up using Cuisinart.
3. Add almond flour, pinch of salt, 1/3 cup regular sugar and pulse to combine.
4. Add 2/3 of a stick of melted butter and pulse to combine.
5. Turn out into a pie or tart pan (I used a tart pan with removable bottom) and press to even out bottom and sides. Use a square sided measuring cup to help smooth it out.
6. Bake the crust for 15 minutes, until the color begins to deepen slightly. Cool completely.
7. While the crust cools, prepare the filling: In a medium bowl, whisk together the sweetened condensed milk, yolks, lime zest and salt. Add the lime juice and whisk until evenly combined and noticeably thicker, about 1 minute.

****I juiced one lemon first into the measuring cup, then juiced the balance from regular limes to make the 1/2 cup of juice. The zest was only from the limes.***

(You may be tempted to prepare the curd in advance, but don't do so more than 5 minutes before baking, as the lime juice may cause the mixture to curdle.)

8. Pour the filling into the cooled crust and bake for 15 to 20 minutes, until the curd is set at the edges and slightly jiggly in the middle. Transfer to a rack to cool completely at room temperature, about 1 hour, then cover and refrigerate for at least 3 hours and up to overnight.