

Key Lime Pie

Unit: Electric Skillet, Food Cutter Machine

½ - cup butter

1 ½ - c graham crackers

1 - can sweetened condensed milk

¾ - T lemon juice

1 – 8oz Container of sour cream

DoTerra Lime Essential Oil (add to taste)

Heat Electric Skillet to 275°. Crumble graham crackers on #1 blade with the food cutter machine. Melt butter and spread around in bottom of skillet. Mix graham crackers with butter and spread around bottom of skillet.

In a bowl mix condensed milk, sour cream, and lemon juice. Add the lime drops to taste (approx. 15-30) Pour mixture over crust. Cover cook at 325 for 5 minutes. Then 225 for 20 minutes. Let cool just a bit so it will firm up. You can take the lid off to speed this up.