



## [Easy Key Lime Pie](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 15 minutes

Cook Time: 10 minutes

Total Time: 3 Hours

Makes: 6-8 servings

Easy Key Lime Pie Ingredients:

- 1 Graham Cracker Crust
- 3oz box Lime Gelatin
- 2 cups Water
- 2 tsp Lime Zest
- 8oz Whipped Topping

Easy Key Lime Pie Directions:

- Preheat the oven to 350°.
- Bake the premade graham crust for approximately 5 minutes. Let cool completely.
- Prepare the lime gelatin according to the directions on the box (add 1 cup boiling water to gelatin mix; stir 2 minutes until dissolved. Stir in cold water - you could also speed set by adding 1/2 cup of cold water to ice instead of the 1 cup cold water.)
- Add the lime zest to the gelatin mixture; stir.

- Allow the lime gelatin to cool completely; however, do not let it begin to set.
- When the lime gelatin has cooled or even room temperature, begin folding the whipped topping into it. Mix well.
- Pour the mixture into the cooled Graham cracker crust shell.
- Refrigerate the pie until it is completely set, approximately 2 – 3 hours.
- On serving, dollop some fresh whipped topping and garnish with a lime slice! Enjoy!