

From Real Estate to Recipes!

July FEATURE RECIPE

KEY LIME PIE LASAGNA

Ingredients:

For Crust:

- 1 Cup flour
- 2 Tsp. sugar
- 1/2 Cup butter-melted
- 1/2 Cup macadamia nuts-chopped very finely

For Cheesecake Layer:

- 6 oz. Cream cheese-softened
- 2/3 Cup powdered sugar
- 2/3 Cup whipped topping
- 1/2 Tsp. Vanilla

For key lime layer:

- 2 Tbsp. cornstarch
- 3/4 Cup key lime juice
- 3/4 Cup sugar
- 4 Egg yolks-slightly beaten
- 5 Tbsp. butter
- Green food coloring-optional

- 1 1/2 Cup whipped topping

For Topping:

- 1 Cup whipped topping
- 1/3 Cup nuts-chopped



Directions:

Preheat oven at 350°, spray bottom of 9x9" baking dish.

1) Combine crust ingredients & stir until combined & crumbly, press it into the bottom of baking dish, bake for 20mins. Remove & let cool completely.

2) Mix cream cheese & powdered sugar until smooth & creamy. Fold in 1C. Whipped topping & 1/2 tsp vanilla, spread over cooled crust. Set in the fridge.

3) In med. sauce pan stir sugar, cornstarch, key lime juice & slightly beaten egg yolks, add butter & bring mixture to a very controlled simmer over med. low heat stirring almost constantly until thickened (should coat back of metal spoon)

4) Remove from heat, cover with plastic so it is laying on top of the custard & refrigerate at least 2 hours.

5) When custard is cooled completely, add a few drops food coloring & mix it well. Stir in 1.5 C. whipped topping, spread onto cheesecake layer

6) Top with 1C. Whipped topping & sprinkle w/ nuts. Refrigerate at least 4-5 hrs or overnight.