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Kiwi Lime Pie

Ingredients:

Single crust
8 inch & 8 3/4 inch crust circles
1/3 cup flour
3/4 cup sugar
big pinch of salt
3 eggs
1/4 cup of butter
2 tbsp lemon zest
1/4 cup lime juice
1 cup of lemon yogurt
1/4 cup apple jelly
2 kiwi fruits
1 or 2 sliced limes.

Directions

Start with 3/4 cup of sugar in a saucepan. Add your flour and salt and mix together well. Add your milk and place your saucepan over medium heat. Bring to a simmer. Beat your eggs in a separate bowl and slowly introduce about a cup of your simmering milk. Mix together well and return to your saucepan. Stir until nice and thick. Remove from heat and add your butter, lime zest, lime juice, and lemon yogurt. Mix your custard together well and allow to cool. Roll out 2 circles of dough: 1 8 inches in diameter, and another 8 & 3/4 in diameter. Place them on a sheet of aluminum foil and bake in your oven at 400°F for 8 - 10 minutes. Grab your apple jelly and your prebaked pie crust. Layer the bottom of your crust with your apple jelly. Measure out about a cup of your cooled custard mixture. Pour your custard into your pie shell over the apple jelly. Grab your 8 inch crust circle. Place your layer of crust over your custard and add another layer of apple jelly and another layer of custard. Top that layer with your other circle of pie crust, add a layer of apple jelly, and top with your custard. Garnish the top of your pie with your kiwi fruits and limes however you like. Chill your pie overnight and it's ready to serve.