

MACADAMIA KEY LIME PIE

PASTRY SHELL:

- 1 cup crushed shortbread cookies
- 1/2 cup finely chopped macadamia nuts
- 1/4 cup sugar
- 1/3 cup butter, melted

FILLING:

- 1 pkg. (8 oz) cream cheese
- 1 can (14 oz) sweetened condensed milk
- 1/2 cup Key lime juice or lime juice
- 1 cup heavy whipping cream
- 1/4 cup coarsely chopped macadamia nuts
- Lime peel, optional



In a small bowl, mix cookie crumbs, macadamia nuts and sugar; stir in butter. Press onto bottom and up sides of a greased 9-in pie plate. Refrigerate 30 minutes.

In a large bowl, beat cream cheese until smooth. Beat in milk and lime juice until blended. Transfer to crust. Refrigerate, covered, at least 4 hours.

In a small bowl, beat cream until soft peaks form; spoon or pipe onto pie. Top with macadamia nuts and, if desired, lime peel.