

Atlantic Beach Pie



Ingredients:

For the Crust:

1 1/2 cups (about 200g) of saltine crackers (crushed finely)
1/2 cup (115g) unsalted butter, melted
3 tablespoons granulated sugar

For the Filling:

1 can (14 ounces) of sweetened condensed milk
4 large egg yolks
1/2 cup fresh lemon juice (about 2-3 lemons)
1/4 cup fresh lime juice (about 2 limes)
(You can adjust the lemon-to-lime ratio to your taste, or use all lemon juice.)

For the Topping:

Whipped cream (homemade or store-bought)
Flaky sea salt (optional, for garnish)

Instructions:

1. Prepare the Crust:

Preheat your oven to 350°F (175°C).

Place the saltine crackers in a ziplock bag and crush them into fine crumbs using a rolling pin. Alternatively, pulse them in a food processor.

In a medium bowl, mix the crushed crackers, melted butter, and sugar until the mixture resembles wet sand.

Press the mixture firmly and evenly into a 9-inch pie dish, covering the bottom and sides.

Bake the crust for about 15 minutes, or until lightly golden. Let it cool completely before adding the filling.

2. Prepare the Filling:

In a medium bowl, whisk together the sweetened condensed milk, egg yolks, lemon juice, and lime juice until smooth and well combined.

Pour the filling into the cooled crust, spreading it evenly.

3. Bake the Pie:

Bake the pie at 350°F (175°C) for about 15 minutes, or until the filling is just set and jiggles slightly in the center.

Remove the pie from the oven and let it cool to room temperature, then refrigerate for at least 4 hours or overnight to chill completely.

4. Serve:

Top the pie with whipped cream before serving. For a decorative touch, sprinkle a pinch of flaky sea salt on top.

Slice and enjoy!

Tips for Success:

For a firmer crust: Use a measuring cup to press the crumbs tightly into the pie dish.

Juicing tip: Roll the lemons and limes on the counter before cutting them; it helps release more juice. **Storage:** Store leftovers in the refrigerator for up to 3 days.