

SIMPLY GOOD with

Monday, July 11, 2022

Fresh & Fruity Banana-Berry Salad

Ingredients

2 medium-firm bananas	5 T. honey
2 c. fresh blueberries	1 tsp. lemon juice
2 c. raspberries	¾ tsp. poppy seeds
2 c. sliced strawberries	

Instructions:

Slice the bananas. In a large bowl, combine bananas, blueberries, raspberries, and strawberries. In a small bowl, whisk together honey, lemon juice, and poppy seeds. Pour sauce over fruit, and toss to coat. Serves 8.

Classic Key Lime Pie **(www.livewellbakeoften.com)**

Ingredients

Crust	Filling
1 ½ c. graham cracker crumbs	1 c. key lime juice
1/3 c. granulated sugar	2 (14-oz) cans sweetened condensed milk
6 T. unsalted butter	5 large egg yolks

Instructions:

Melt butter and let cool slightly. Preheat oven to 350°F. Combine graham cracker crumbs and sugar in mixing bowl and mix until well-combined. Add melted butter and stir until fully combined and all of the crumbs are moistened. Scoop mixture into 9-inch pie plate and firmly press it down into an even layer on the bottom and up around the sides of the dish. Bake for 10 minutes. Remove from oven and set aside to cool for 10 minutes while you make the filling.

Combine key lime juice, sweetened condensed milk, and egg yolks in a large mixing bowl, and whisk until fully combined. Pour filling into the slightly cooled graham cracker crust, and spread it around into one even layer. Bake for 18 to 22 minutes or until the top of the pie is set. The pie will still be jiggly. Remove from oven and transfer to a wire rack to cool for 2 hours. Transfer to the refrigerator to chill for at least 6 hours or overnight. Once chilled, top with whipped cream and enjoy!

NOTE: Store leftover key lime pie in an airtight container in the refrigerator for up to 4 days.