

Blueberry Key Lime Pie

Crust:

1 1/2 cups graham cracker crumbs

3 tablespoons sugar

1/8 teaspoon salt

5 tablespoons melted butter

Filling:

3 large egg yolks

14-ounce can sweetened condensed milk

1/3 cup Key lime juice (bottled or juiced)

2 teaspoons finely grated lime zest

Topping:

2 1/2 to 3 cups fresh blueberries

1/2 cup water or fruit juice

pinch of salt

1 teaspoon Key lime juice

3 tablespoons sugar

1 tablespoon cornstarch

Preheat the oven to 350°F.

To make the crust: Mix the ingredients and press them into a 9" removable bottom [tart pan](#) or 9" pie plate. Bake for 10 to 12 minutes, until lightly browned. Place on a rack to cool. Reduce the oven heat to 325°F.

To make the filling: Whisk together the egg yolks, condensed milk, and lime juice and zest until thoroughly combined. Pour the filling into the crust and bake for 18 to 20 minutes, until just set. Remove the tart from the oven, and place it on a rack to cool at room temperature for 1 to 2 hours before topping.

To make the topping: Rinse the berries, and set aside all but 3/4 cup to dry. Stir together the water or fruit juice, salt, lime juice, sugar, and cornstarch in a medium-sized saucepan set over medium heat, cooking until the sugar has dissolved. Add the 3/4 cup berries, and bring to a boil. Remove the topping from the heat, pour it over the reserved berries, and set aside to cool for 5 minutes. Pour the topping onto the tart, letting it spread to the edges. Chill the tart for several hours before serving. Serve with whipped cream, if desired. Store tart, well wrapped in the fridge for several days.