



Honey Glazed Macadamia Nut Key Lime Pie

We make Key lime pie at least four times a month during summer, it's so refreshing. Adding the honey glazed macadamia nuts to the shortbread crust adds a richness that is decadent. —Nana Louisa

TOTAL TIME: Prep: 20 min. + chilling

YIELD: 8 servings.

★ ★ ★ ★ ☆

Ingredients

1 cup crushed shortbread cookies

1/2 cup finely chopped Farm Fresh Nuts - honey glazed macadamia nuts

1/4 cup sugar

1/3 cup butter, melted

FILLING:

1 package (8 ounces) cream cheese, softened

1 can (14 ounces) sweetened condensed milk

1/2 cup Key lime juice or lime juice

1 cup heavy whipping cream

1/4 cup coarsely chopped Farm Fresh Nuts - honey glazed macadamia nuts

Directions

1. 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.

2. 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.

3. In a small bowl, beat cream until soft peaks form; spoon or pipe onto pie. Top with macadamia nuts.

Nutrition Facts

1 piece: 604 calories, 45g fat (23g saturated fat), 111mg cholesterol, 297mg sodium, 46g carbohydrate (35g sugars, 1g fiber), 9g protein.