

# Cooking Light's Key Lime Pie

## For the Crust:

1 cup Graham Cracker Crumbs  
1 tablespoon Brown Sugar  
1/8 Salt  
1 ounce Premium White Chocolate (grated or finely chopped) (**2 ½ Tablespoons**)  
2 tablespoons Butter (melted and cooled)  
1 tablespoon Canola Oil  
Cooking Spray

## For the Filling:

1/2 cup Plain 2% Reduced-Fat Greek Yogurt  
1/2 cup fresh Key Lime Juice or fresh Lime Juice (**This takes 3 small limes juiced**)  
3 large Egg Yolks  
1 14-ounce can Fat-Free Sweetened Condensed Milk (**I used Low Fat, could not find fat free**)  
3/4 cup Frozen Fat-Free Whipped Topping (thawed)

## Preheat oven to 350F.

### For the Crust:

Combine crumbs, sugar, salt and chocolate in a bowl, stirring well to combine.  
Add butter and oil; toss with a fork until moist.  
Press crumb mixture into bottom and up sides of a 9-inch pie plate coated with cooking spray.  
Bake at 350 F for 8 to 10 minutes or until beginning to brown.  
Cool completely on a wire rack.

### For the Filling:

Place yogurt and next 4 ingredients (through milk) in a bowl.  
Beat with a mixer at medium speed for 2 minutes.  
Pour mixture into prepared crust.  
Bake at 350F for 14-16 minutes or until set.  
Cool pie completely on a wire rack.  
Cover loosely, and chill at least 2 hours. Serve with whipped topping.

## Nutritional Information

### Amount per serving

- Calories: 280
- Fat: 8.9g
- Saturated fat: 3.6g
- Monounsaturated fat: 3.4g
- Polyunsaturated fat: 1.3g
- Protein: 6.6g
- Carbohydrate: 43.2g
- Fiber: 0.4g
- Cholesterol: 84mg
- Iron: 0.6mg
- Sodium: 147mg
- Calcium: 144mg