

Key Lime Pie

Ingredients

250g (1 packet) ginger cookies

60g butter

2 lime zest & juice (an extra one to slice & decorate)

700ml thickened cream

395g condensed milk

Handful macadamia nuts

Method: Using Delicake Master

Assemble base and sleeve of your Traditional Round Master.

Crush biscuits in a zip lock bag and combine with 60g melted butter in the assembled Delicake Master.

Spread over base and pack firmly. Put Delicake lid on and refrigerate for 20 minutes.

In a bowl combine 600 ml cream, condensed milk and whisk using a hand held mixer. Pour in lime juice and zest, then mix for 30 seconds.

Spray inside the Master sleeve with oil then pour the mixture onto the biscuit base.

Just before serving whisk 100ml cream and dollop over the sliced lime & add a macadamia nut.

Refrigerate for 6 hours or until set.

Slice one lime thinly, cut half way towards the middle and twist to decorate your creation.

Remove sleeve upwards from the base. Cut, serve and ENJOY.

Keep your no bake creation fresh by replacing the sleeve and lid and store in the fridge.