

OVERNIGHT LIME & JATZ PIE

Leave these pies in the fridge overnight for a sweet limey treat the day after!

EASY | 10 MINS | OVERNIGHT | 8

Ingredients

- 1 cup (250g) chilled thickened cream
- 395g can Nestle Condensed Milk
- 4 limes, juiced and 2 tbsp of the lime zest, and more for serving
- 225g Jatz Crackers

Instructions

1. Using electric beaters, beat the cream for 2 minutes.
2. Add the condensed milk and beat to combine.
3. Add 1 tbsp of the lime zest and the juice. Beat until thickened, for about 1 minute.
4. Into a pie dish, start the layering process with 2cm of the creamy mixture and a layer of Jatz.
5. Repeat 3 or 4 times or until the dish is full, finishing with a layer of filling.
6. Cover and refrigerate overnight.
7. Zest more lime over the top when ready to serve.