

Sweet Treats from Sweet View Optical!

Sweet View Optical is the proud new sponsor of our Resident Recipes article! To celebrate, we are kicking off this new series with one of Tiffany Rossell's favorite recipes - Key Lime Pie!

BY TIFFANY ROSSELL, OWNER OF SWEET VIEW OPTICAL, RECIPE SOURCE: MARTHA STEWART LIVING RECIPE BY MARTHA STEWART

Tiffany Rossell's Spring Favorite: Classic Key Lime Pie

Spring is the perfect season for something light, bright, and a little sweet. This classic Key Lime Pie recipe is fresh, colorful, and perfect for sharing with neighbors and friends.

INGREDIENTS

Crust

- 1 ½ cups graham cracker crumbs
- 3 tablespoons sugar
- 6 tablespoons unsalted butter, melted

Filling

- 1 (14-ounce) can sweetened condensed milk
- 4 large egg yolks
- ½ cup key lime juice (fresh preferred)
- 1 tablespoon key lime zest



Photo courtesy of Foodnetwork.com

TIFFANY'S TIP

This is one of my favorite spring desserts because it's tangy, sweet, and refreshing, perfect for sunny afternoons with friends and neighbors! Serve it in individual mini tart shells for a festive presentation of perfectly bite-sized spring treats, ideal for neighborhood gatherings.

Topping

- 1 cup heavy whipping cream
- 2 tablespoons sugar
- Additional lime zest or thin lime slices for garnish

INSTRUCTIONS

1. Prepare the crust: Preheat oven to 375°F. Combine graham cracker crumbs, sugar, and melted butter. Press evenly into a 9-inch pie plate. Bake until lightly browned, about 10–12 minutes. Cool completely.
2. Make the filling: Whisk together sweetened condensed milk, egg yolks, key lime juice, and lime zest until smooth. Pour into the cooled crust.
3. Bake and chill: Bake at 325°F for 15–17 minutes, or until the center is just set. Cool to room temperature, then refrigerate for at least 3 hours.
4. Add the topping: Whip heavy cream with sugar until soft peaks form. Spread over the chilled pie and garnish with lime zest or slices.



Tiffany Rossell is the owner and genius behind Sweet View Optical Studio. She is a Key West native (hence her love for key lime pie!), a true foodie, the Sponsorship Committee Lead for the Edinburg Marlins, and one of only ten honorees of Eye Business Magazine's 2025 Game Changers of the year. They deemed Tiffany and Sweet View Optical among only 10 pros nationwide worth watching and celebrating. We could not agree more! Tiffany - thank you for sponsoring our Resident Recipe Column!



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