Key Lime Pie

8 whole graham crackers

2 tablespoons sugar

5 tablespoons butter, melted

Filling

1/4 + 2 T. cup sugar

1 1/2 tablespoons grated lime zest

12 ounces cream cheese, softened

21 ounces sweetened condensed milk

1/3 cup + 3 Tablespoons instant vanilla pudding mix

2 1/4 teaspoons unflavored gelatin

1 1/2 cups fresh juice from 6 to 8 large limes

1 1/2 teaspoons vanilla extract

Process graham crackers and sugar in food process until fine crumbs form. Add butter and stir to combine.

Press into bottom and up sides of pie plate. Bake 15 minutes at 350.

Process sugar and lime zest in food processor until fine.

Add cream cheese and process 30 seconds.

Add condensed milk and pudding and process 30 seconds.

Combine gelatin and 2 T. lime juice. Microwave 15 seconds. Stir until melted.

Add to food processor through feed tube while running. Add vanilla and remaining lime juice as well.

Pour over cooled crust.

Cover with plastic wrap and refrigerate at least 3 hours. (Or up to 3 days.) Top with whipped cream and slice.