



**The Pampered Chef®**  
**Lemon & Lime Crunch Pie**  
**Recipe**

Sunflower oil, for greasing (optional)

**Biscuit Base**

250 g ginger nut biscuits  
125 g butter

**Filling**

3 lemons  
3 limes  
1 can (397 g) full fat condensed milk  
300 ml double cream  
Fresh mint sprig, to decorate (optional)

1. Lightly grease base of **Springform Pan** with sunflower oil, if desired; set aside. For biscuit base, finely chop biscuits (to make crumbs) in batches on **Cutting Board using Food Chopper**; put biscuit crumbs into **Classic Batter Bowl**. Put butter in **Small Micro-Cooker®**; loosely cover and microwave on HIGH about 50–60 seconds or until melted. Add melted butter to biscuit crumbs; mix together using **Small Mix 'N Scraper®**. Press mixture evenly over base of prepared pan using **Small Spreader**; chill whilst making filling.
2. For filling, grate zest from 2 lemons and 2 limes using **Microplane® Adjustable Grater**; place grated zest in **Stainless 4-Litre Mixing Bowl**. Cut these 2 lemons and 2 limes in half using **Utility Knife**; squeeze juice into mixing bowl using **Citrus Press**. Open can of condensed milk using **Smooth-Edge Can Opener**; add condensed milk to mixing bowl, scraping out contents of can using **Skinny Scraper**. Measure double cream in **Measure-All® Cup** and add to mixing bowl; using **Stainless Double Balloon Whisk**, whisk ingredients together for about 5 minutes or until mixture is thick. Scrape mixture into pan over biscuit base using **Classic Scraper**; spread evenly. Chill at least 30 minutes or until set.
3. Cut remaining lemon and lime in half widthways; slice halves thinly using **Ultimate Mandoline** fitted with slicing blade. Cut slices in half. Decorate top of pie with a few fruit slices (set aside remaining fruit slices for another use); finish with a mint sprig, if desired. Release clip on side of pan; carefully remove pie and place on serving plate. Serve using **Slice 'N Serve®**.

Yield: 10-12

Per serving: (serving 12) Energy 1675kJ/402kcal; Protein 4.5g; Carbohydrate 35.5g; Sugars 26.6g; Fat 27.8g; Saturated Fat 17g; Fibre 0.3g; Salt 0.5g

© null The Pampered Chef used under license.

*Louise Dawkins – Consultant 016878  
147 Sherwell Valley Road, Torquay, TQ2 6EW  
Home 01803 404499 / Mobile 07730507262  
Email [louise.dawkins@abily.co.uk](mailto:louise.dawkins@abily.co.uk)*