

SWEET as PIE

The grand finale of Ayesha Curry's Valentine's Day dinner: mini Key lime pies!

PHOTOGRAPH BY RYAN DAUSCH



Ayesha Curry spent

her first Valentine's Day with her husband, Stephen, at one of his college basketball games. "I made a big romantic poster and waved it around like a crazy person!" the Food Network star recalls. These days, the holiday is a family affair that includes the couple's two daughters, Riley, 5, and Ryan, 2. "We make heart-shaped pancakes and drink pink strawberry milk, followed by a well-deserved parents-only dinner that night," Ayesha says. There's always dessert, too, although you'll rarely find chocolate on the menu. Stephen isn't a fan, so Ayesha serves something fruit-based—like sorbet, bananas Foster or these Key lime pies, which she makes with a Cinnamon Toast Crunch crust. Bake one for your own sweetheart this year!



AYESHA CURRY'S MINI KEY LIME PIES WITH CINNAMON TOAST CRUNCH CRUST

ACTIVE: 50 min | TOTAL: 1 hr (plus 1-hr chilling) | MAKES: 6

FOR THE CRUST

2½ cups Cinnamon Toast Crunch cereal
4 tablespoons unsalted butter, melted
1 tablespoon packed dark brown sugar

FOR THE FILLING

3 cups sweetened condensed milk (from three 14-ounce cans)
½ cup sour cream
1½ teaspoons grated Key lime zest*
½ cup freshly squeezed Key lime juice*

FOR THE WHIPPED CREAM

½ cup heavy whipping cream
1½ teaspoons confectioners' sugar
¼ teaspoon pure vanilla extract
1 teaspoon grated Key lime zest*, plus more for topping

*Note: Regular limes work fine. #NotBougie

1. To make the crust: Preheat the oven to 350°. In a food processor, pulse together the cereal, butter and brown sugar until crumbly. Pack about ¼ cup of the crust mixture into each of six 5-inch mini pie plates and place on a baking sheet. Bake until the crusts are lightly toasted, about 10 minutes.

2. To make the filling: While the crusts bake, whisk together the condensed milk, sour cream, lime zest and lime juice in a bowl. As soon as the crusts come out of the oven, carefully pour in the filling (about ½ cup in each) and place them back in the oven. Bake until the filling starts to set, about 10 minutes. Carefully remove the pies from the oven and let cool to room temperature, then refrigerate until chilled all the way through, at least 1 hour, though overnight is best.

3. To make the whipped cream: Combine the heavy cream, confectioners' sugar, vanilla and lime zest in a bowl and beat with a whisk or an electric mixer until the heavy cream forms soft peaks when the whisk is lifted out of the bowl, about 4 minutes. (Or use a stand mixer with the whisk attachment—this will make things go much faster, so watch it carefully.) Spoon the whipped cream on top of the pies and top with more lime zest.

FOOD STYLING: BRETT KURZWEL; PROP STYLING: STEPHANIE YEH.

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