Key Lime Pie

1 graham cracker crust 9 inch
1 can sweetened condensed milk
8 eggs
2 tsbp. Cornstarch
8 oz. key lime juice (persian limes can be used and actually balances out the sweetness)

1. Preheat oven to 350F.
2. In bowl whisk the eggs into the sweet milk. Whisk in the cornstarch.
3. Whisk in the lime juice.
4. Pour into crust
5. Place into a pan with hot water and bake the whole thing in the oven, until set. 30 minutes. Cool in the fridge for at least 3 hours.