



Lime Bars

from Dessert Now Dinner Later

INGREDIENTS

FOR THE CRUST:

- 1 cup all-purpose flour
- 1/4 cup powdered sugar
- 1/4 tsp salt
- 1/2 cup butter, cut into 8 pieces

FOR THE FILLING:

- 1 1/4 cup granulated sugar
- 1/4 cup all-purpose flour
- 4 large eggs
- 2 tsp lime zest
- 2/3 cup fresh lime juice
- Drop of green food coloring(optional)

DIRECTIONS:

1) Preheat oven to 350°F. Lightly grease or line an 11x7-inch or an 8- to 9-inch square glass baking dish with parchment paper that overhangs 2 inches

2) FOR THE CRUST:

Combine the flour, powdered sugar, salt and butter in a food processor. Pulse until mixture resembles fine crumbs. Press into prepared pan and bake for 18 - 20 minutes, or until golden brown

3) MEANWHILE, FOR THE FILLING:

Whisk together the sugar and flour in a bowl. Add the eggs, one at a time, whisking well after each addition.



Prep Time: 10 minutes

Cook Time: 40 minutes

Chill Time: 2 hours

Total Time: 2 hours 50 minutes

Makes: 12 bars

Add the zest, lime juice, and a drop of green food coloring (if desired). Mix until everything is smooth and combined.

4) Pour filling over hot crust and return to oven to bake for an additional 18 - 20 minutes or until set. When done, the filling will no longer jiggle.

5) Let cool completely in the pan, about 1 hour. Then refrigerate for 1-2 hours and serve cold. Lift bars out of pan with parchment paper for easy cutting and serving. Store leftovers in the refrigerator. Enjoy!