



KEY LIME Bars



Citrusy lime is the perfect match for a sweet, creamy filling in this cousin to classic lemon bars.

64 Servings

1 serving = 1 - 2x3-inch piece

Ingredients

Crust:

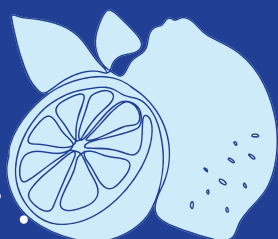
- 1 Box (49 oz) Gold Medal™ Lemon Bar Mix, Crust mix (11240).

Filling:

- 4 ½ Cups (34 oz) Water, cool, approx. 72°F.
- ¾ Cup (6 oz) Lime Juice.
- 1 Box (5 lb) Gold Medal™ Lemon Bar Mix, Filling Mix (11240).

Finishing

- 1 Cup (4 oz) Powdered Sugar.



Instructions

Crust:

1. Empty crust mix into greased or parchment-lined full sheet pan; spread evenly and press down firmly.
2. Set aside. **DO NOT BAKE.**

Filling:

1. Pour half of the water, lime juice and filling mix into mixing bowl; whisk together until smooth and creamy.
2. Add remaining water and whisk until blended; pour over crust and spread evenly.
3. Bake as directed below and allow to cool completely.

Bake	Temp	Time
Convection Oven*	300°F	36-41 minutes
Standard Oven	350°F	39-44 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 18 minutes of baking.

Finishing:

1. Sprinkle with powdered sugar just before serving.