



# Key Lime Bars

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

**Servings:** 64 servings (1 serving = 1 - 2x3-inch bar)

## Ingredients:

### CRUST

INGREDIENT	WEIGHT	MEASURE
Gold Medal™ Lemon Bar Mix, crust mix (11240)	3 lb 1.00 oz	1 box

### FILLING

INGREDIENT	WEIGHT	MEASURE
Water, cool approx. 72°F	2 lb 2.00 oz	4 1/4 cups
Lime juice	6 oz	3/4 cup
Gold Medal™ Lemon Bar Mix, filling mix (11240)	5 lb	1 box

### FINISHING

INGREDIENT	WEIGHT	MEASURE
Powdered sugar	4 oz	1 cup

## Nutrition Information:

**Serving Size:** 1 - 2x3-inch bar  
Calories : 250 / Calories from Fat : 60 /

**% Daily Value:**  
Total Fat : 7g 10% /  
Saturated Fat : 3g 14% / Trans Fat : 0g /  
Cholesterol : 45mg 16% / Sodium : 160mg 7% /  
Total Carbohydrate : 47g 16% /  
Dietary Fiber : 0g 0% / Sugars : 34g /  
Protein : 2g /  
Vitamin A : 0% 0% / Vitamin C : 0% 0% /  
Calcium : 0% 0% / Iron : 4% 4% /

**Exchanges:** 1/2 Starch/ 0 Fruit/ 2 1/2 Other Carbohydrate/ 0 Skim Milk/ 0 Low-Fat Milk/ 0 Milk/ 0 Vegetable/ 0 Very Lean Meat/ 0 Lean Meat/ 0 High-Fat Meat/ 1 1/2 Fat/

**Carbohydrate Choice:** 3

\*Percent Daily Values are based on a 2,000 calorie diet.  
Nutrition values are calculated using the weights of ingredients.

## 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 pans baked in convection oven one-half turn (180°) at 18 minutes of baking.

### FINISHING

1. Sprinkle with powdered sugar just before serving.