

Key Lime Squares by Lynn's Recipes



LynnsRecipes.com

Lynn demonstrates Key Lime Bars. These are very easy to make and delicious for a dessert or snack. Adapted from Publix. Makes 16

Ingredients:

- 6 Tablespoons unsalted butter, melted
- 2 limes, for zest
- 4 large egg yolks
- 1 (14 ounce) can sweetened condensed milk
- 1/2 cup Key lime juice
- 2 cups frozen nondairy whipped topping, such as Cool Whip, thawed
- 24 gingersnap cookies, finely crushed
- 1/4 cup sugar

Preheat oven to 325°. Spray a 9" square baking pan with cooking spray and set aside.

Melt butter; set aside to cool slightly.

Zest/grate lime peel to get approximately 1 Tablespoon. Separate eggs, keeping just the yolks. Whisk egg yolks and zest 1-2 minutes or until pale in color and slightly thickened. Whisk in condensed milk and Key lime juice; set aside. Set topping out to thaw.

Place cookies in food processor bowl; process until crumbs are fine. Place crumbs in medium bowl (reserving 2 Tablespoons for garnish), stir in butter and sugar. Press mixture into bottom and slightly up sides of 9" prepared baking dish.

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Pour lime juice mixture in dish. Bake 20-25 minutes or until filling is set and light golden. Cool completely in pan (or chill 1 hour) before cutting. Top with whipped topping; sprinkle with reserved crumbs. Serve.

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