

Lime Coconut Bars

Serves 15

Ingredients:

2 cups all-purpose flour

1/2 cup confectioners' sugar

1 cup butter, softened

4 large eggs

2 cups granulated sugar

1/3 cup fresh lime juice

1 teaspoon freshly grated lime zest

1/4 cup all-purpose flour

1 teaspoon baking powder

1/2 cup unsweetened coconut flakes

Preheat the oven to 350 degrees F. To make the base, mix together 2 cups flour, confectioners' sugar, and butter until it clings together. Press into a 9 by 13 inch pan. Bake for 20-25 minutes or until lightly browned. To make the filling, beat together the eggs, granulated sugar, lime juice, and lime zest. Stir in the 1/4 cup flour and baking powder. Place the coconut in a medium saucepan and toast over medium heat, stirring often, until golden brown. Stir into the egg mixture. Pour over the half baked crust. Bake for another 25 minutes. Cool and cut into bars. Enjoy!