# What's Cookin': Key Lime Bars

A couple of important points in this recipe for the key lime bars. First, if you follow the instructions and line the pan so that you have an overhang of foil, then once the squares are baked, you can lift them out of the pan with the overhang. This allows you then to cut them on a cutting board- it makes for much neater looking squares and saves your pan from having all kinds of knife marks on the

Regarding the lime juice in the recipe. I have been preaching in all my cooking classes for years, that when a recipe calls for lemon or lime juice, you really should use the fresh squeezed kind, as opposed to the stuff in the bottle. However, when it comes to these squares, apparently you



## **Ingredients**

- half cup butter, softened
- 1 1/4 cups sugar, divided
- 1 1/2 cups flour, divided
- pinch salt 3 eggs zest of 1 lime
- 1/3 cup key lime juice
- icing sugar garnish

### Method

In a medium bowl, combine butter and a quarter cup sugar. Beat at high speed with an electric mixer until light and creamy. Set

In a small bowl, combine 1 cup flour and salt. Add to butter mixture, stirring only until

## **Lori Gysel & Gerry Kentner**



get a much more "tart" taste from using the bottled juice than if you use the fresh juice. I haven't tried this, as I only just read it recently, but I wanted to share it with you so you could make your own choice.

Last, don't garnish with the icing sugar until the squares are completely cooled or else the sugar will melt. Same thing with packing them up. Don't pack them in a Tupperware

container with a lid on, until they are completely cool or else you'll get lots of condensation in the container and the squares end up wet.

Have fun and keep cooking!

incorporated.

Using floured hands, press dough into an 8"x8" baking pan (lined with foil with an overhang). Bake at 350 degrees F until light golden brow- approximately 15 minutes. Set aside to cool.

In another medium bowl, combine eggs, remaining 1 cup sugar, zest, juice and remaining half cup flour. Whisk until mixed. Pour over cooled crust.

Bake until filling is set, approximately 30 minutes. Let cool to room temperature

Using foil as handles, remove from pan. Cut into 32 bars. Garnish with icing sugar sprinkled through a sifter.



**CLASSES** 

FREE PANCAKE BREAKFAST (FOR REGISTERED PARTICIPANTS)

FROM 8AM

**SPECIAL ACTIVITIES** FOR THE

50's&60's music by D.J. Services



**ONTARIO CORVETTE CLUB RACECARS MODIFIED CUSTOM PERFORMANCE** 

**GATES OPEN** 7:30am SUNDAY

# **LOWERED**

presents their annual custom and modified car show all vehicles ranging from 1980 to the present, all domestics, imports and cars to trucks.

### www.ClassicsAgainstCancer.com

Founder Neil Young (of Young's Pharmacy The Best of Show Trophy)

PRE-REGISTER

\$**20**.00















WARRANTY



# 1285 STEELES AVE E, MILTON miltonhyundai.com • 905-875-1120