



Marbleized Limelight Brownies

Lime flavored brownie squares are perfect to serve with Sun Tea

- 3 eggs
- 1 teaspoon grated lime peel
- 2 Tablespoons lime juice
- 1 teaspoon vanilla
- 1 cup unsalted butter, softened
- 1-1/2 cups granulated sugar
- 1/2 teaspoon salt
- 1-1/2 cups all-purpose flour
- 2-ounces dark chocolate, melted

Preheat oven to 350-degree F. Grease 9 or 9-1/2 inch square baking pan; place piece of parchment paper over bottom of pan. set aside.

In a mixing bowl, whisk eggs, lime peel, lime juice and vanilla until light and foamy, about 5 minutes. Set mixture aside.

Place butter, sugar, and salt in another mixing bowl, cream mixture; add flour; mix to combine. Stir in half of beaten egg mixture; then fold in remaining egg mixture.

Remove and set aside 1 cup batter. Spread the remaining batter evenly into prepared baking pan.

Stir melted chocolate into reserved 1 cup batter; drop spoonful of chocolate batter over the lime layer in prepared baking pan. With a spoon, knife, or even with your finger, lightly swirl the chocolate into the lime layer creating a marbled chocolate brownie.

Bake in preheated oven for 350-degree F oven for 25 to 30 minutes. Remove from oven; let cool about 10 minutes. Loosen sides. Let cool in pan. Remove from pan to cutting board; remove parchment paper. Cut into 24 lime bars.

Cook's Note: My friend Jan Porterfield from Florida shared this recipe with me, but she doesn't add any melted chocolate and adds a frosting. She makes it using lemon juice instead of lime. Both flavors are delicious with a tart accent. If you half the recipe and bake in a 8-inch square pan, they will be very thin and bake in about 20 minutes.

About the Recipe: Perfect for that country tea time table! They are so easy to make and don't even need a frosting. Everyone will guess that they are swirled with cheesecake but there isn't any cheese in the recipe. The little squares are filled with fresh lime flavor swirled with rich chocolate. What a winning combination!