



Lemon Lime Party Bars

Sweet 'n tart with a chocolate coconut crust

Chocolate Crunch Crust

- 1 cup plain chocolate cookies or chocolate graham crackers
- 1 cup shredded coconut, toasted
- 6 Tablespoons unsalted butter, melted
- 1/4 cup sliced almond
- 1 teaspoon granulated sugar
- 1/2 teaspoon ground cinnamon

Lemon Lime Filling

- 3 large egg yolks, room temperature
- 1 (14 oz.) can sweetened condensed milk
- 1/2 cup fresh lime juice
- 2 Tablespoons fresh lemon juice

Garnish: As desired, whipped cream; chopped almonds; grated lime zest

Before Starting: Preheat oven to 350 degrees F. Line an 8x8-inch baking dish with parchment paper over the bottom and up the sides for easier dessert removal from pan.

Prepare Crust: In a food processor, pulse crust ingredients until mixture resembles wet sand. Press mixture into an even layer in prepared pan. Bake for 8 to 10 minutes or until crust is golden brown. Cool completely.

Prepare Filling: Add egg yolks to stand mixer bowl. Using a whisk attachment, beat eggs for 2 minutes or until pale yellow and thickened. Slowly whisk in condensed milk. Whisk for 2 minutes. Slowly pour in lime and lemon juice. Whisk until fully combined.

Bake Dessert: Pour mixture into cooled crust. Bake for 12 to 15 minutes or until filling is set. Cool completely on a rack, then refrigerate for at least 2 hours before serving.

To Serve: Cut into squares and serve with fresh whipped cream, chopped nuts, and grated lime zest. Yield serves 9

Cook's Note: For a sweeter crust, add 1 Tablespoon granulated sugar. I baked the bars in a glass baking dish for 14 minutes. It's fun to add a touch of seedless raspberry jam on top of the whipped cream dollop. Freeze a few for a delightful experience.

Recipe Inspired by: Christy Denney, cookbook, *Scrumptious*, publisher Shadow Mountain, 2021.

About the Recipe: These velvety lemon-lime topped bars are amazing and so easy to make. We love the chocolate crust that can be made with any plain chocolate cookies or graham crackers. The hardest part is waiting for 2 hours while they chill in the refrigerator. Top them with sweet, whipped cream and some crunchy almond bits. There is nothing as delicious as something sweet and tart.