



IN THE KIT

- Bag 1:** 125g caster sugar
- Bag 2:** 150g plain flour
- Bag 3:** 70g desiccated coconut
- Bag 4:** 160g caster sugar, 20g plain flour
- Bag 5:** 10g icing sugar

2 x A4 baking paper

YOU WILL NEED

- 125g unsalted butter, softened, plus extra for greasing
- 1 tsp milk
- 3 limes
- 4 medium eggs (3 whole eggs + 1 egg yolk)

- 1 x 20cm square tin
- 1 x zester/fine grater

STORAGE

Store in an airtight container in a cool, dry place.

INGREDIENTS

Caster sugar, plain white flour (**wheat** flour, calcium, niacin, iron, thiamin), desiccated coconut (13%), icing sugar (sugar, cornflour starch).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1731kJ/414kcal
Fat	8.1g
of which saturates	0.7g
Carbohydrates	81g
of which sugars	56g
Protein	4.2g
Salt	0.07g

Allergens:

For allergens see ingredients in **bold**.

May contain: **tree nuts, milk & soya**.

Best before:

See sticker.

Suitable for vegetarians.

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515g

**BAKED
IN**

Lime & Coconut Bars



**Baking
Club** 

LIME & COCONUT BARS



1. Preheat the oven to 180°C/ 160°C Fan/Gas Mark 4. Grease a square tin and line with one of the pieces of provided baking paper. Lightly grease this paper and lay the second piece of provided baking paper over the top, in the opposite direction, so all sides are lined.



2. To make the dough for the base, beat together 125g of butter and the caster sugar (**bag 1**), until the mixture is light and fluffy.



3. Mix in the plain flour (**bag 2**), and desiccated coconut (**bag 3**). Use your hands to bring the mixture together into a dough. If the dough is too crumbly, add 1 tsp of milk and mix again.



4. Put the dough into the prepared tin. Use your fingers or the back of a spoon to press the dough into the corners to create a smooth, level base. Bake for 20-30 minutes or until golden. Remove from the oven and leave to cool slightly in the tin, on a wire rack. Leave the oven on for later. Whilst still warm, use the back of a spoon to gently push the sides of the base back to the edges.



If you prefer a more intense flavour, add 2 more limes to the topping.



5. While the base is cooling, make the lime topping. Add the zest of the 3 limes to a bowl with the caster sugar and plain flour (**bag 4**), mixing together to combine.



6. Juice all 3 limes and add to the sugar, flour and zest mixture. Add 3 whole eggs and 1 egg yolk and mix everything together until smooth and combined. When the base is cool to the touch, slowly pour the lime mixture over the base.



7. Very carefully return the tin to the oven. Bake for 30-40 minutes, or until lightly golden around the edges and the topping is set but still has a slight wobble in the middle. Remove from the oven and leave in the tin on a wire rack until completely cool.



8. Remove the bake from the tin using the paper to help lift it out. Carefully peel away the paper and cut into 12 bars. Dust with icing sugar (**bag 5**) to finish.

